



Mocha Icebox
Cake p.104

NO-BAKE CAKES
FROM CELEB CHEFS

EASY BACKYARD MAKEOVERS
YOU CAN DO THIS WEEKEND! p. 45

TAKE A BITE OUTTA LIFE!®

EveryDay

with Rachael Ray®

Fun, fast
**SUMMER
MEALS!**

BEER-CAN CHICKEN, 6 WAYS
— p.28 —

BBQ MADE HEALTHY
— tear-out booklet —

CLAMBAKE FOR A CROWD
— p.106 —

CAMPING,
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vacations

Best in
America!

51
AWESOME
MAIL-ORDER
FOODS!

BBQ Chicken
Sandwich & Slaw



Every Day with Rachael Ray magazine puts fun back on your to-do list and encourages you to make the most of summer with activities the whole family will enjoy. Check out these stories in this issue.



Ring in Summer!

A fun and funny lawn game for your next backyard party.



Happy Camper Handbook

Everything you need to earn your family camping badge.



Dig This!

A step-by-step guide for a clambake on the beach.

Make a big splash

Turn off the TV, head outdoors and suit up for a fun-filled summer. Whether it's the neighborhood pool or a sandy beach, be prepared to create lasting memories of a summer well spent.

Try these high-energy games sure to have the whole family laughing and splashing.

Pool Raft Relay

What you need: One floatable object per team. Get creative – use a rubber ducky, watermelon (yes, it floats!) or colorful beach ball.

How it works: Split into teams – have players race from one end of the pool to the other while pushing their float, handing it off to teammates at the end. First team to have all players complete a length of the pool wins!



Beachgoer Disc Golf



What you need: Flying disc, beach toys, buckets, sand.

How it works: Create a fun course using beach toys, buckets and sand castles. Players take turns aiming for targets along the course. Similar to golf, the player with the lowest score (least amount of throws) wins!



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Need a #sipmeup?



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on the cover

Photography by Jeff Lipsky; set design by Rob Strauss; food styling by Michelle Gatton; fashion styling by Jane Harrison Fox; makeup by Joe J. Simon for Giorgio Armani Beauty; hair by Patty Moeanski for Tosler Davis Salon. Jacket by Bailey44; tee by R13; jeans by Won Hundred; shoes by Prada; feather necklace by Symbiotique; brass necklace by K/LLER Collection; bracelets by Nissa.

GO DIGITAL!

Get easy access to bonus recipes, party ideas and more when you add our tablet edition to your subscription at RachaelRayMag.com/digitalnow.

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flip
flip
hooray



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**READER
WINNER!**



Reader @ssquaredbaking knows what the start of spring should look (and taste!) like. She made this gorgeous asparagus tart for our May Instagram challenge.

JULY 4TH FUN

It's the most delicious summer holiday! Check out how our editors spend their Independence Day, and tag your own photos with **#RRMagFan** for a chance to be featured above.



It doesn't get more American than a slice of apple pie.
—Shay Spence, @chezspence



July 4 means it's time to take the boat out!
—Nicole Witko, @nwtiko



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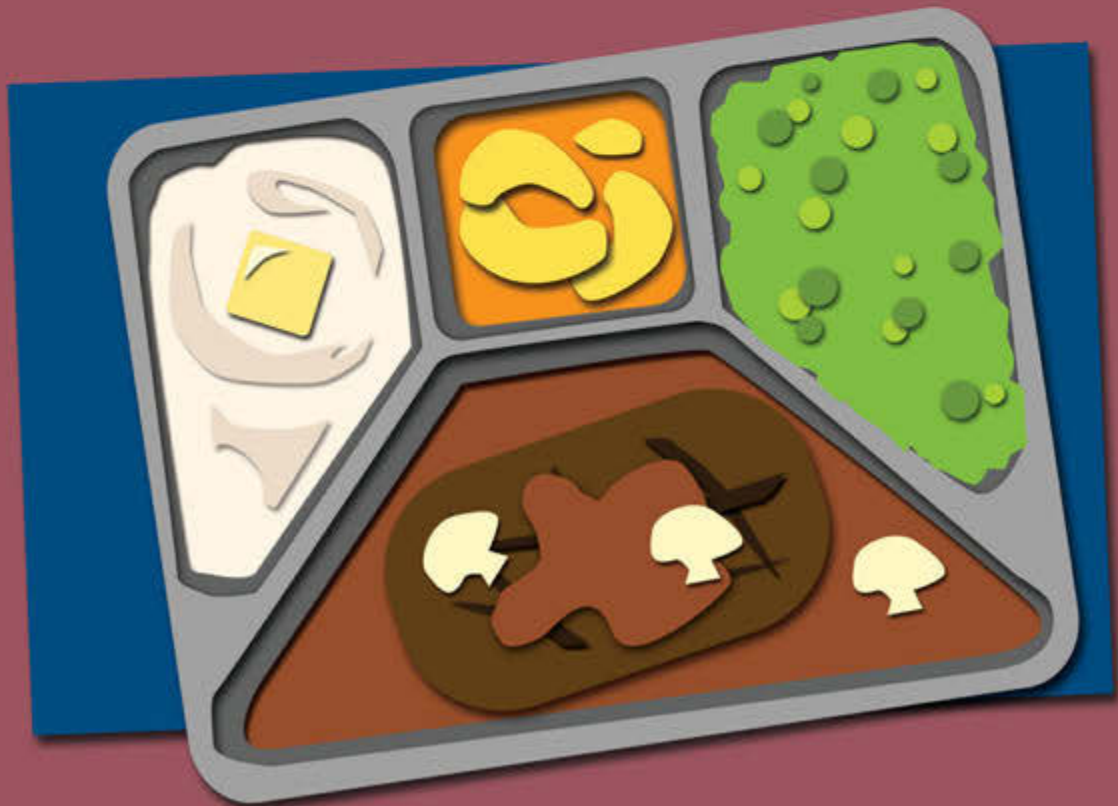
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In Memoriam —
 E.T. Meredith III
 (1933–2003)

Try some cool new hot dog toppings! (p. 71)



It wouldn't be a proper Fourth without a few spicy hot dogs.
 —Jennifer Beck, @beckifer13



My mother goes all out for every holiday—and July 4 is no exception!
 —Alexa Weibel, @petit_loup



At my house, even the dessert gets decked out for Independence Day!
 —Kim Gougenheim, @kgoug



See what we're up to at Every Day with Rachael Ray! Follow us on Instagram @rachaelraymag or go to Instagram.com/rachaelraymag.

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UNIQUE IN EVERY WAVE

RACH'S NOTEBOOK



Talk about an al fresco feast to remember! We had a blast photographing chef Ben Ford and his pals' clambake on the beach in Malibu. Thankfully, there was more than enough food for our crew! (See page 106.)

Take it outside!

SUMMER IS ALL ABOUT BEING OUTDOORS, getting together with family and friends—and not spending too much time in a hot kitchen. That's why A-list summer recipes are fast, fresh and fun, like the star of the season: burgers. I love how burgers speak to us. They say everyone is welcome, we're going to have a great time and, go ahead, eat with your hands! You can even have a burger for breakfast—check out my Burger of the Month on page 12, with green chiles, two kinds of cheese and a fried egg. I've also written a few bonus burgers into my 30-Minute Meals this issue, like the Big Smacks burger (I have to say, my special sauce really is special).

If hot dogs are more your thing, try my ultimate pig in a blanket: a Hot Dog Flauta with all the fixin's on page 90. And if you're a barbecue lover, the tear-out Makeover Meal booklet has healthy versions of ribs, brisket and other all-American classics. "Can do!" is one of my favorite expressions, and it speaks to another fun grilling technique, beer-can chicken. If you've never made it before, try our six new ways you "can do," too, using different kinds of beer and other canned drinks (page 28).

Many of my family members celebrate birthdays in the summer, including my mom, my brother, my nephew, my husband—and me! Summer birthdays are a perfect reason to make one of the showstopper no-bake icebox cakes on page 100. Stay cool with these fun desserts, created by some of the country's most clever bakers.

This issue is also packed with ways to enjoy the great outdoors. California chef Ben Ford (Harrison's son!) shows you how to throw a clambake at the beach or on your grill (page 106). And our special feature on camping (page 51) has everything you need for a vacation outside, from the coolest campgrounds and gear to recipes for cooking over an open flame. We even have campfire cocktails!

I hope this issue inspires you to have some fun in the sun, eat great food, hang out with friends and feel like a kid again. It's summer, time to run and jump and climb some trees. Rolling around in the grass is as fun as dogs make it look. Try it!

Love,

RACH'S NOTEBOOK *Burger of the Month*

Breakfast Burgers with Green Chiles & Fried Eggs

MAKES 4

Serve these spicy burgers for breakfast, brunch, lunch or dinner. The delicious combo of beef, chiles, cheese (two types!) and egg will hit the spot 24/7. BY RACHAEL RAY

- 1 tbsp. vegetable oil
- 1½ lbs. ground sirloin (80% lean)
- 1 can (4 oz.) diced green chiles, drained
- 2 tbsp. grated onion
- 1 tbsp. Worcestershire sauce
- 2 cloves garlic, grated
- 1 tsp. (about ⅓ palmful) ground cumin
- Kosher salt and coarsely ground black pepper
- 4 slices mild cheddar or pepper jack
- 4 slices white American or Cooper sharp American cheese (www.coopercheese.com)
- 4 sandwich-size English muffins, or big, soft burger buns, lightly toasted
- Pickled jalapeño slices
- 1 tbsp. butter
- 4 eggs

▷ Rub a cast-iron skillet or griddle pan with the oil; heat over medium-high.

▷ In a medium bowl, combine the ground beef, chiles, onion, Worcestershire sauce, garlic and cumin; season with salt and pepper. Form into 4 patties, thinner in the centers for even cooking. Add the patties to the skillet and cook, turning occasionally, until browned, about 8 minutes. During the last minute or so of cooking, top each burger with 1 slice of each

cheese, stacking askew to form an eight-pointed star. Tent the pan loosely with foil to melt the cheese. Place the patties on the English muffin bottoms; top with some pickled jalapeño slices.

▷ In a large nonstick skillet or griddle, melt the butter over medium. Crack the eggs into the skillet and fry to desired doneness, 2 to 4 minutes; season. (I recommend sunny-side up or over easy.) Put the eggs on top of the burgers, then add the English muffin tops.



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Talk to me!

RACH'S NOTEBOOK



BERRY PATRIOTIC!

There's no better time to get your fix of red, white and blue than during berry season! Check out my favorite Fourth of July-themed treats below and get the recipes at RachaelRayMag.com/berries.

Summer lovin'

I'm crushing on these three cool finds this season!



My friends at **Flavour Gallery** have created a line of tanks and tees inspired by my cooking. They're light and soft—perfect for hot days! \$30, flavourgallery.com



Indi Surfs is the story of a girl who never gives up. The book was written and illustrated by surfer dad (and my pal) Chris Gorman, who also designed album art for my hubby's band, The Cringe. \$17, amazon.com



Sossu Barrel-Aged Sriracha is aged in whiskey barrels, giving it a smoky, woody flavor that's perfect for burgers, hot dogs and anything else that may come off the grill! \$10 for 9 oz., sosusaues.com



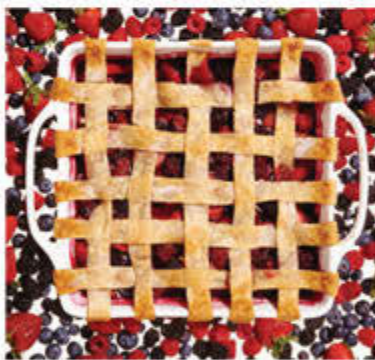
Berry Tiramisu



Berry Cakes with Whipped Cream



Ginger-Balsamic Triple-Berry Topping



Mixed Berry Lattice Cobbler



Berry Pancakes



Berries and Cream Cheesecake

STAY IN TOUCH!

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This Month's

BREAKFAST & BRUNCH



Italian Omelet
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Chipotle-Black Bean & Fried Egg
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Pulled Chicken Sandwiches
with Tangy Slaw MM

SAUCES, SIDES & STARTERS



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MM ■ ■



Zucchini Crostini
p. 24 ■ ■



Corn Bread Mini-
Muffins MM ■ ■ ■



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p. 20 ■



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Summer Corn Risotto
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Cold Pasta alla Norma
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Pistachio-Citrus Pesto with
Green Beans & Gemelli p. 87 ■ ■

Spicy Egg Bake (aka
best-ever camping breakfast!)

15 SPECIAL
SUMMER
CAMPING
RECIPES!

- ✓ Fun foods on a stick
 - ✓ Make-ahead foil packets
 - ✓ S'mores gone wild
 - ✓ Campfire cocktails
- ...and more on page 58!

Menu

{ YOUR JULY/AUGUST 2015 RECIPE INDEX }

POULTRY & MEAT



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Spice-Rubbed Baby Back Ribs MM



Flank Steak "Brisket" MM



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Lamb & Mint Flatbread p. 25



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Ritz Cracker Icebox Cake p. 104



Strawberry Cream Cheese Charlotte p. 104



No-Bake Blueberry Coconut Cake p. 105



S'Mores Icebox Cake p. 105



Frozen Mississippi Mud Pie MM

DRINKS



Better-for-You Sweet Tea MM



Coconut Daiquiris p. 25

Key

- Fast (30 min. or less)
- Vegetarian
- Freezer-Friendly
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MM Makeover Meal tear-out booklet

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food & fun

IN SEASON

GET FRESH WITH...

peaches

Dahl-icious!

James and the Giant Peach, Roald Dahl's classic novel, was almost *James and the Giant Cherry*. Inspired by the fruit trees in his yard, Dahl scribbled notes about a cherry that wouldn't stop growing, but ultimately switched it out because "a peach is a lovely fruit, it's big and squishy."

➔
More juicy
details right
this way!

Peach perfect

These summer beauties are at their peak in July and August. Score the finest fruit with a few essential tips.

YOUR NOSE KNOWS A perfectly ripe peach is aromatic and slightly soft when gently squeezed. Be wary of peaches with a green tint, which indicates the fruit was picked before it was ripe; while unripe peaches will soften during storage, they won't get any sweeter.

FARM TO FRUIT BOWL Buy local when possible; peaches are typically refrigerated in transit from faraway locations—a bummer because peaches become mealy when chilled for more than a week.

TEMPERATURE CONTROL Store peaches on the counter until they're just soft, then in the refrigerator (but not for too long—see mealy peach warning above!).

▶ WHITE
Because they're lower in acid, white peaches are sweeter than yellow ones.

◀ DONUT
These squat ones are also called Saturn or saucer peaches.

▶ YELLOW
Sweet and tart, these are great to eat raw and are also the variety to choose for cooking.

Skin deep

Put down that peeler! Chowing down on the whole peach gives you 3 times more vitamin C, 3½ times more antioxidants and 4½ times more beta-carotene than eating the flesh alone.

So cheeky!

In the TV political drama *House of Cards*, the Peachoid, a giant water tower in Representative Frank Underwood's hometown of Gaffney, SC, sparks his power struggle with a local politician. In real life, it mostly spurs giggles: Locals call it "the moon over Gaffney."



Fresh picks!

◀ Fruity pasta

salad Toss cooled cooked orzo with crumbled bacon, chopped peaches, perlini (tiny mozzarella balls) or chopped fresh mozzarella, sliced basil, EVOO, white wine vinegar and salt and pepper.

Melba pops In ice pop molds, layer vanilla yogurt, pureed peeled peaches and pureed raspberries. Freeze until solid.

Spiced peach jam

In a saucepan over medium-low heat, simmer chopped peeled peaches,

sugar, minced fresh ginger, a pinch of cardamom and a splash of water, stirring frequently, until thick. Cool and refrigerate.

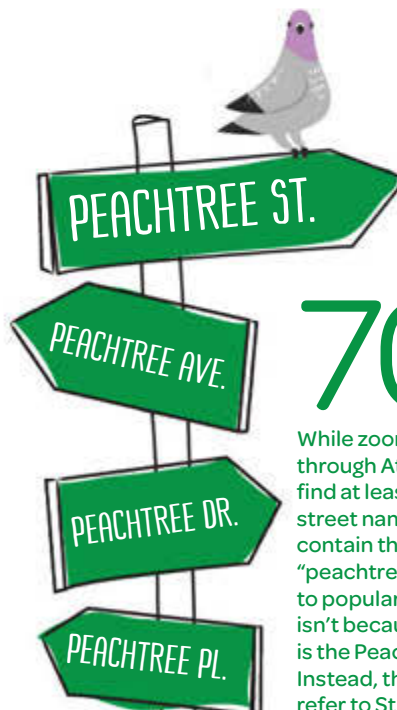
Sweet & spicy guac

Mix chopped grilled peaches, chopped jalapeño and chopped avocado with lime juice, salt and fresh cracked black pepper.

Peach crostini

Slather toasted baguette slices with fresh ricotta. Top with sliced peaches and tomatoes, then drizzle with some aged balsamic vinegar or glaze.

▶ Get keen on peaches with 15 more fun, fruity ideas at RachaelRayMag.com/peaches.



70

While zooming through Atlanta, you'll find at least this many street names that contain the word "peachtree." Contrary to popular belief, this isn't because Georgia is the Peach State. Instead, the streets refer to Standing Peachtree, a former Native American settlement in the area.

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yum! 12 FAST IDEAS

Spread out!
Use the extra
horseradish butter
to flavor sandwiches,
roasted vegetables
and more!



1 Ribeyes with Horseradish Butter

1 stick butter, softened • 5 tbsp. grated Parmesan • 2½ tbsp. grated fresh horseradish • 2 ribeye steaks • 2 tbsp. EVOO • 2 cups arugula • 1 cup cherry tomatoes, halved • 2 tsp. white balsamic vinegar ➔ In bowl, mix first 3 ingredients; season with pepper. Transfer to parchment paper and roll into log, twisting both sides to seal; freeze until firm. Brush steaks with 1 tbsp. EVOO; season. Grill over high, 5 minutes per side for medium-rare. Top each with pat of horseradish butter. In bowl, toss remaining ingredients; season. Serve salad with steaks. Serves 2.



2 Mexican Fruit Salad

1 cup cubed mango • 1 cup cubed English cucumber • 1 cup cubed papaya • 1 cup cubed watermelon • 2 tbsp. chopped fresh cilantro • 2 tbsp. fresh lime juice • 4 tsp. sugar • $\frac{3}{4}$ tsp. ancho chile powder →

In large bowl, combine first 5 ingredients. In small bowl, whisk remaining ingredients with $\frac{1}{2}$ tsp. salt; pour over fruit and gently toss. Chill 30 minutes. Serves 4.

Nifty party trick
Skewer the fruit after dressing it to turn this salad into finger food!

TROPICAL FRUIT BUYING GUIDE
SEE P. 116

3 Zucchini Crostini

12 slices zucchini, cut on an angle • 12 slices baguette, cut on an angle • 2 tbsp. olive oil • $\frac{1}{2}$ cup ricotta • $\frac{1}{4}$ cup pepitas, toasted • balsamic glaze → Brush zucchini and bread with oil; season. Grill over high, turning once, until charred in spots, about 5 minutes. Season ricotta. Top bread with ricotta, zucchini and pepitas. Drizzle with glaze. Makes 12.



Bread winners →

4 Hawaiian Pork Burgers

$1\frac{1}{2}$ cups chopped pineapple • $\frac{1}{3}$ cup sliced scallions • 1 tbsp. minced red jalapeño • 1 lb. ground pork • 2 tbsp. teriyaki sauce • 2 tbsp. minced ginger • 4 burger buns → In bowl, mix first 3 ingredients. In another bowl, mix next 3 ingredients; shape into 4 patties. In nonstick skillet, cook patties over medium-high, 4 minutes per side. Fill buns with patties and relish. Makes 4.



Tropical twist →

5 Beer & Mustard Mussels

12 oz. lager • 2 tbsp. Dijon mustard • 3 lbs. mussels, scrubbed and debearded • 3 cloves garlic, sliced • 3 tbsp. chopped fresh chives • sliced baguette → In large pot, whisk beer and mustard. Add mussels and garlic; cover and cook over high until mussels open, 6 to 7 minutes; season. Discard any unopened mussels. Top with chives and serve with bread. Serves 2.



Flex your mussels! →



Craft cocktails
Cut a slit from the edge to the center of a 3-inch paper circle. Overlap cut edges to create a cone; glue. Poke a skewer through the top to form an umbrella.

6 Coconut Daiquiris

8 cups ice • 8 oz. cream of coconut (such as Coco López) • 8 oz. white rum • 3 oz. fresh lime juice → In blender, blend all ingredients in batches. Divide among 4 glasses. Serves 4.

7 Jerk Fish Dinner

2 tbsp. EVOO • 4 tilapia or catfish fillets • 2 tbsp. jerk seasoning • 6 cups watercress • 1 ear corn, kernels cut from cob • 2 tsp. fresh lime juice → In skillet, heat 1 tbsp. EVOO over medium-high. On plate, season fish, then sprinkle with jerk seasoning. Cook until flaky, 3 to 4 minutes per side. In bowl, toss all remaining ingredients; season. Serve with fish. Serves 4.



Fresh catch! ↗

8 Lamb & Mint Flatbread

1¼ cups mint leaves • 1 cup parsley leaves • ¼ cup EVOO • 2 tbsp. fresh lemon juice • 1 clove garlic • ¾ lb. ground lamb • 2 tsp. ground cumin • 2 soft flatbreads, toasted • ⅔ cup Greek yogurt → In processor, blend first 5 ingredients. In nonstick skillet, cook lamb and cumin over medium-high, 7 minutes; season. Top bread with yogurt, pesto and lamb. Makes 2.



Flat-out delicious ↗

9 Italian Omelet

½ cup diced pancetta • 4 eggs • ⅓ cup grated Fontina • ½ cup baby arugula → In medium skillet, cook pancetta over medium until crispy, 5 minutes; transfer to paper towels. In bowl, whisk eggs; season. Pour eggs into skillet; cook, stirring, until beginning to set, 2 to 3 minutes. Top with pancetta and cheese. Cover; cook until eggs set, 2 minutes. Top with arugula. Serves 2.



Four-ingredient brunch ↗

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10 **Paprika Shrimp & Farro**

4 tbsp. butter • 2 tsp. paprika • 1 lb. peeled and deveined shrimp • 3 cups cooked farro • 1/3 cup pitted and sliced green olives • 2 tbsp. chopped fresh dill ➔ In skillet, melt butter with paprika over medium-high. Cook shrimp, stirring, 3 minutes; season. Add farro and olives; stir until warmed, 2 minutes. Season and top with dill. Serves 4.

Switch things up
Swap out the farro for your fave pasta or grain. Orzo, Israeli couscous or quinoa works well in this dish.

11 **Spiced Nut Sundaes**

1/4 cup heavy cream • 1/4 tsp. ground cardamom • 1/2 cup fudge sauce, warmed • 1 pint vanilla ice cream • 1/4 cup chopped pistachios, toasted ➔ In bowl, whisk cream and 1/8 tsp. cardamom to firm peaks. Stir remaining cardamom into fudge sauce. Scoop ice cream into bowls. Top with hot fudge, whipped cream and pistachios. Serves 4.



Grown-up dessert ➔

12 **Gremolata Bowties**

1 lb. boneless, skinless chicken breast, sliced • 2 tbsp. olive oil • 1 lb. bowties, cooked, plus 3/4 cup cooking water • 1 cup peas • 1 cup grated pecorino • 1/2 cup minced parsley • 1 tsp. lemon zest, plus 2 tbsp. juice • 1 clove garlic, grated ➔ In skillet, cook chicken in oil over high, stirring, 4 minutes; season. Stir in remaining ingredients to warm; season. Serves 4.



Summery supper ➔

IT'S TIME YOU ENJOY YOUR OWN PARTY WITHOUT MISSING OUT!

SWEET OPTIONS

Instead of cake, try ice cream sandwiches using creamy and delicious **LACTAID®** Ice Cream. It's made with 100% real milk, just without the lactose, so it won't cause discomfort. Go ahead, indulge with your guests!

PREPARATION POWER

Be prepared to play host and not butler. Ahead of the first guest ringing the bell, post a welcoming note on your front door, simply inviting your guests to come on in.

ENJOY YOUR TIME

Now that you've prepared, take the time out to relax and enjoy your guests company and the festivities. You deserve it!

Melissa d'Arabian
LACTAID® Spokesperson
with Julie and Logan

IT'S ONLY A PARTY WHEN YOU CAN FULLY CELEBRATE
LIFE'S SPECIAL MOMENTS WITH SPECIAL PEOPLE. ENJOY!

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CAN-CAN *chicken*



Enter, stage right: It's beer-can chicken like you've never seen it before! This revival of the summer hit features spice-rubbed birds paired with surprising canned co-stars (soda! IPA!). So crack open a cold one and let the show begin! **BY JANET TAYLOR McCRACKEN**

Chicken Grilled on a Can

- ▶ If using a charcoal grill, place a 9-by-13-inch disposable aluminum pan in the center of the bottom rack. Light briquettes in a charcoal chimney. When covered with ash, pour into the grill around (not in) the pan; add the top rack. If using a gas grill, place the aluminum pan under the top rack on one side. Heat the side without the pan to medium-high; leave the burner under the pan off.
- ▶ Choose a beer-can chicken twist from page 30 and prep the chicken and can. Push the chicken, legs down, over the can. Thread a toothpick through the skin to close the neck opening; this will trap the flavorful steam that comes out of the can as the chicken cooks. Place the chicken on the rack over the aluminum drip pan, using the can and the legs to prop it up.
- ▶ Cover and grill, rotating halfway through cooking, until an instant-read thermometer inserted into the thickest part of the breast registers 160°, about 1 hour.
- ▶ Transfer the chicken and can to a cutting board; let rest 10 minutes. Using oven mitts (silicone ones work great), steady the chicken with one mitt, and carefully twist the can with the other mitt to release.

Turn for the twists!

The twists!



Jamaican Jerk

Pour out half a 12- or 16-oz. can of Jamaican-style lager, such as **Red Stripe**. Push 1 halved habaero chile into can. In bowl, mix 2 tsp. ground ginger, 1½ tsp. garlic powder, 1½ tsp. ground allspice, 1 tsp. ground cinnamon, ½ tsp. cayenne and ½ tsp. grated nutmeg. (Or use 2 tbsp. plus 1 tsp. jerk seasoning.) Rub 2 tsp. spice mix under skin of a 4-lb. chicken. Rub chicken with vegetable oil. Sprinkle with salt, pepper and remaining spice mix.

Citrus Smash

Pour out half a 12-oz. can of citrus soda, such as **Sanpellegrino Limonata**. Using a peeler, remove a 2-inch long, ½-inch-wide strip of zest from 1 grapefruit, 1 orange, 1 lemon and 1 lime; add to can. Grate remaining zest from all fruit into a bowl. Mix in ½ stick butter, melted, 2 tbsp. grated shallot and 1 tbsp. sugar; season. Rub butter mixture under and over skin of a 4-lb. chicken. Season with salt and pepper.



Cajun Cherry Coke

Pour out half a 12-oz. can of flavored cola, such as **Coca-Cola Cherry** or **Dr. Pepper**. Spoon 1 tbsp. Cajun seasoning into can. Rub 2 tsp. Cajun seasoning under skin of a 4-lb. chicken. Brush outside of chicken with ¼ cup Dijon mustard. Sprinkle with salt, pepper and 2 tbsp. Cajun seasoning.

Let's Be Buds

Pour out half a 12-oz. can of American-style lager, such as **Budweiser**. In bowl, mix 2 tbsp. paprika, 1 tbsp. light brown sugar, 2 tsp. garlic powder, 2 tsp. onion powder and ½ tsp. cayenne. Spoon 1 tbsp. spice mix into can. Rub 2 tsp. spice mix under skin of a 4-lb. chicken. Rub chicken with vegetable oil. Sprinkle with salt, pepper and remaining spice mix.



Tandoori Spice

Pour out half a 12-oz. can of India pale ale, such as **Harpoon IPA**. Spoon 1 tbsp. curry powder into can. In bowl, mix ¼ cup Greek yogurt, 1 tbsp. curry powder, 2 tsp. paprika and ¼ tsp. ground cardamom. Rub yogurt mixture under and over skin of a 4-lb. chicken. Season with salt and pepper.

South of the Border

Pour out half a 12-oz. can of Mexican-style lager, such as **Tecate**. In bowl, mix 2 tbsp. chili powder, 1 tbsp. ground chipotle chile, 2 tsp. ground cumin and 2 tsp. ground coriander. Spoon 1 tbsp. spice mix into can. Rub 2 tsp. spice mix under skin of a 4-lb. chicken. Rub chicken with vegetable oil. Sprinkle with salt, pepper and remaining spice mix.

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1  3 LEMONS

2  3 EARS
CORN

3  2 RED BELL
PEPPERS

4  2 CONTAINERS
(5 OZ. EACH)
BABY SPINACH

5  1 LARGE
BUNCH FRESH
BASIL

6  3 OZ.
PARMESAN

7  8 TILAPIA
FILLETS (5 OZ.
EACH; 2½ LBS.
TOTAL)

8  2 CUPS
LONG GRAIN
WHITE RICE

9  1 CAN
(14.5 OZ.) DICED
TOMATOES WITH
GREEN CHILES

10  1 JAR
(3.5 OZ.)
CAPERS

PANTRY ITEMS

ONION, GARLIC, EGGS, OLIVE OIL,
BREADCRUMBS, MAYONNAISE,
VEGETABLE STOCK, DRIED OREGANO,
SALT AND PEPPER



3 GREAT MEALS

Your supermarket run just got easier! Speed through the 10-items-or-less lane and still dine deliciously. RECIPES BY IVY MANNING





Fish Cakes with Spinach Salad

SERVES 4 **PREP 20 MIN** **COOK 20 MIN**

- 4 tilapia fillets (5 oz. each), chopped
- 1 cup chopped fresh basil
- 1/2 cup dried breadcrumbs
- 1/2 cup finely chopped onion
- 1/2 cup diced red bell pepper
- 1 egg, beaten
- 2 cloves garlic, minced
- 1 lemon—2 tsp. grated zest, plus 5 tsp. juice
- 1/2 cup plus 2 tbsp. mayonnaise
- 1 tbsp. drained capers
- 4 tbsp. olive oil
- 4 cups baby spinach (4 oz.)

1. In a food processor, pulse the fish until coarsely ground. Transfer to a bowl; add half the basil, the breadcrumbs, onion, half the bell pepper, egg, garlic, zest and 2 tbsp. mayonnaise. Season with salt and pepper and mix well. Using moistened hands, form into eight 3-inch-wide, 1-inch-thick cakes. Transfer to a plate; refrigerate 10 minutes.

2. In a bowl, mix 1/2 cup mayonnaise with the remaining basil, 3 tsp. lemon juice and the capers. Season the tartar sauce.

3. In a large nonstick skillet, heat 3 tbsp. oil over medium. Working in batches, cook the fish cakes until golden and crispy, about 5 minutes per side.

4. In a bowl, toss the spinach, remaining bell pepper, 2 tsp. juice and 1 tbsp. oil. Serve with the fish cakes and tartar sauce.

MAKE IT AHEAD

The fish cakes can be formed up to 4 hours before cooking. Just wrap and chill.



Summer Corn Risotto

SERVES 4 **PREP 15 MIN** **COOK 35 MIN**

- 4 cups vegetable stock
- 2 tbsp. olive oil
- 1 1/2 cups chopped onion
- 4 cloves garlic, chopped
- 1 cup long-grain white rice
- 3 ears corn, kernels cut from cobs
- 6 cups baby spinach (6 oz.)
- 3 oz. Parmesan, shaved (3/4 cup)
- 1 lemon—1 1/2 tsp. grated zest, plus 2 tbsp. juice
- 1/2 cup chopped fresh basil

1. In a medium saucepan, bring the stock and 1 1/2 cups water to a simmer over high; reduce the heat to low and keep warm.

2. In a large, deep skillet, heat the oil over medium. Add the onion, season with salt and pepper and cook, stirring occasionally, until softened, about 5 minutes. Add the garlic; stir until fragrant, about 1 minute. Stir in the rice; reduce the heat to medium-low.

3. Add 2 cups of the stock mixture to the skillet. Simmer, stirring frequently, until the liquid is absorbed, about 8 minutes. Continue adding the stock mixture, 1 cup at a time, stirring frequently, until all the stock is absorbed, about 15 minutes.

4. Stir in the corn; cook until tender, about 2 minutes. Remove from heat. Working in batches, add the spinach, stirring to wilt. Stir in 1/2 cup cheese and the lemon zest and juice; season. Top with the basil and remaining 1/4 cup cheese.

PACK IN THE PROTEIN

Stir in a few handfuls of shredded rotisserie chicken at the end.



Tilapia with Spicy Red Pepper Sauce

SERVES 4 **PREP 15 MIN** **COOK 30 MIN**

- 4 tilapia fillets (5 oz. each)
- 3 tbsp. olive oil
- 1 tbsp. fresh lemon juice
- 2 cups thinly sliced onion
- 1 red bell pepper, thinly sliced
- 1 can (14.5 oz.) diced tomatoes with green chiles
- 1 1/2 tbsp. drained capers
- 4 cloves garlic, thinly sliced
- 1 tsp. dried oregano
- 1 cup long-grain white rice

1. Season the fish with salt and pepper. In a large nonstick skillet, heat 1 tbsp. oil over medium-high. Add the fish; cook until golden but not cooked through, about 2 minutes per side. Transfer to a plate; sprinkle with the lemon juice.

2. In the same skillet, heat the remaining 2 tbsp. oil over medium-high. Add the onion and bell pepper. Cook, stirring often, until the vegetables soften, about 5 minutes. Add the tomatoes and the juices from the can, the capers, garlic and oregano; bring to a simmer. Reduce the heat to medium-low. Cover and simmer, stirring occasionally, until the flavors meld, about 15 minutes.

3. Meanwhile, in a small saucepan, cook the rice according to package directions.

4. Nestle the fish in the red-pepper sauce. Cover and cook until the fish flakes easily, about 3 minutes. Serve over the rice.

ADD SOME HERBS

Give this dish even more color and flavor by adding chopped fresh parsley or basil.

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INGREDIENTS
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YOUR
MORNING.



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home & away

REFRESH YOUR VACATION ♦ EASY BACKYARD UPGRADES ♦ CAMPING HANDBOOK

LIFE OF THE PARTY

RING IN SUMMER!

Get a leg up on backyard fun by turning kitschy flamingo lawn ornaments into a DIY party game. Score! BY ASHLEY NORTON

PROP STYLING BY AMY CHIN; HAIR BY BROOKE RODGERS
AT ART MIX CREATIVE USING L'OREAL PROFESSIONNEL;
WARDROBE STYLING BY SAMANTHA J. BAKER

THE SETUP Arrange four to six plastic flamingoes (\$17 for two, acehardware.com) on a clear spot of lawn. String number signs (we made ours by painting cardboard scraps) around the birds' necks to represent point values. Tip: Place higher numbers in the back, where they're harder to score.

THE GAME Have players stand six feet from the closest flamingo and take turns tossing three 16-inch rings (Champion Sports, \$22 for 12, amazon.com) per turn, adding up points as you go. The player with the highest score wins!

PHOTOGRAPHY BY ANAÏS & DAX

JULY/AUGUST 2015
RACHAELRAYMAG.COM

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See-worthy!

This summer, stores are awash with nautical-inspired gear. These fun picks will make your home feel like a beach house! **BY LISA FREEDMAN**



SIGNAL FLAGS COCKTAIL NAPKINS

are easy to keep track of; each one represents a different maritime letter and helps guests spot their drinks. **\$84 for 12**, burkedecor.com



These off-kilter **SLOSHED DRINKING GLASSES** may make you feel like you're at sea—or like you've had one too many! **From \$7.50 each**, fishseddy.com



This virtually unbreakable melamine **SCRIMSHAW DINNER PLATE SET** is perfect for dining on the deck, whether at home or on the water. **\$48 for four**, thomaspaulmelamine.com



Land meets sea: Arrange flowers from your garden in ceramic **BUOY VASES**. **From \$25 each**, westelm.com

A **LIGHTHOUSE PEPPER MILL** will guide the way to a more flavorful dinner. **\$50**, crateandbarrel.com




Guests will want to walk (toward) the plank when you set out snacks on a sturdy white oak **LITTLE WHALE CUTTING BOARD**. **\$95**, buddfinn.com

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Let it snow!

One of your favorite childhood fixtures has officially grown up: Snow cones are now appearing at restaurants, bars and food trucks—complete with local ingredients, artisanal syrups and the occasional splash of booze. Time to explore the next ice age! BY JENNA SCATENA



Brabo Restaurant in Alexandria, VA, serves up the kickin' Old Town Ginger snow cone, a refreshing blend of kaffir lime vodka, ginger beer syrup, mint liqueur and ice chunks, all of it topped with lime zest and chili flakes. braborestaurant.com



At the **Imperial Woodpecker Sno-Balls** shop in New Orleans, the specialty is made with light-as-air shaved ice (versus the ground kind you're used to) and crowned with house-made syrups such as watermelon-jalapeño and cardamon cream. iwsnoballs.com



Kauai's **Uncle's Shave Ice** serves up shave snow, a Hawaiian take on a Taiwanese treat that starts as a frozen block of water, milk and syrup (try the Asia-inspired lychee or dried plum), then gets shaved into creamy ribbons. uncleskauai.com



Sno con Amor at L.A.'s Hollywood Farmers' Market fancies up *raspados* (Mexico's answer to the snow cone, served in a cup) with handmade syrups. Two faves: lime-mint and grapefruit juice with vanilla bean. snoconamor.com



In true Bay Area style, Oakland's **Skylite Snowballs** makes nearly everything from scratch with local farm fare. The result? Seasonal syrups—from pluot to lemon-ginger—poured over crunchy ice and served from a truck. skylitesnowballs.com



Shake up your break!

With all due respect to your go-to summer getaway, these vacation variations are all the more fun for their element of surprise. BY JILL K. ROBINSON



Bread, white and blue

The recently kicked-off World's Fair, which runs through October in Milan, has a theme you gotta love: feeding the planet. So who better than Mitchell Davis, executive vice president of the American food-focused James Beard Foundation, to lead the USA Pavilion—and dish on its epic Fourth of July lineup? BY DAVID FARLEY

You're representing our food to the world on Independence Day. So... big plans?

We'll start with a parade down the main street of the Expo that ends at the USA Pavilion, where our food trucks will be serving up pulled-pork sliders, BBQ ribs, Texas brisket sandwiches, hamburgers, New England lobster rolls and spicy shrimp rolls. Then we're going to try to break the Guinness record for the world's biggest picnic. Right in the middle of Milan.

Have you had any surprises at the Expo so far?

Though people from outside the U.S. initially wrinkled their noses at the kale salad we're serving at the USA Pavilion, they got hooked after one taste—which makes me wonder if kale salad will be the 2015 version of the ice cream cone [the new dessert receptacle the planet went crazy for at the 1904 World's Fair in St. Louis].

What do you think America's best culinary gift to the world is?

The hamburger is the first thing that comes to mind. But who knows? Maybe kale salad!



INSTEAD OF YOUR BASIC WINE-COUNTRY WEEKEND...

try brewery hopping

Head to the Southern beer bastion of Asheville, NC, and travel from brewery to brewery (Hi-Wire Brewing, Asheville Brewing Co. and others) on the Amazing Pubcycle. As you swig from cans or cups—and pedal this mobile pub—your (sober) tour leader remains the sole occupant of the driver's seat (\$23 per person, amazingpubcycle.com). Or visit the birthplace of the American craft beer movement: Bay Area Brewery Tours takes you on a tasting twirl to hot spots like Lagunitas Brewing Company and Speakeasy brewery (\$95 per person, bayareabrewerytours.com).



INSTEAD OF A STANDARD SNORKEL TRIP...

take a dip in an aquarium

Head to Atlanta, and you can swim or scuba dive with some of the Georgia Aquarium's most famous residents, who also happen to be the world's largest fish: whale sharks! You'll also hang with hundreds of other cool creatures, including the only manta rays in a U.S. aquarium (swimming, \$235; diving, \$335; georgiaaquarium.org). Or go to Denver, where the Downtown Aquarium lets you swim with moray eels and sea turtles, dive with zebra and sand tiger sharks and even do PADI certification dives (snorkeling, \$85; diving, from \$185; aquariumrestaurants.com; a1scuba.com).



INSTEAD OF THE USUAL CRUISE...

go rollin' down a river

Take in the lush landscapes of the Mississippi on a paddlewheeler that comes complete with a gym so you can work off the dining room's amazing andouille hash and—of course—fried green tomatoes (from \$1,599 for four nights, americanqueensteamboatcompany.com). Or head to the Columbia and Snake rivers in Oregon and Washington, where you can follow in the wake of explorers Lewis & Clark aboard another paddlewheeler. This one takes you through Volcano Alley for views of Mts. Hood, Adams and St. Helens, for starters (from \$3,975 for seven nights, americancruiselines.com).



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GOOD TO THE LAST DROP.



MADE FROM COFFEE BEANS

The new food chain

Our favorite scents of the season happen to be linked by a series of super-fresh ingredients. Check out the mist connections!

BY ABBIE KOZOLCHYK



From top:
Love2Love Bluebell + White Tea packs a burst of bergamot (\$10, at drugstores). That same subtle citrus blends deliciously with sea salt in **Nomaterra's Cape Cod** (\$125, nomaterra.com).
Diptyque Florabellio marries sea salt and apple blossom (from \$90, at Diptyque and specialty shops). **Marc Jacobs Daisy Eau So Fresh Sorbet** pairs apple blossom with mandarin (\$89, sephora.com).
Calvin Klein Eternity Summer puts mandarin into a fragrant fruit salad that also features watermelon (\$64, macys.com). **Ralph Lauren Ralph Fresh**, meant to mimic a sparkling sorbet cocktail, has notes of watermelon and lemon (\$74, ralphlauren.com).

FOOD STYLING BY MICHELLE GATTON; PROP STYLING BY SARAH GUIDO-LAAKSO FOR HALLEY RESOURCES.

Hang with Rach and THE BOYS



summer



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a trademark of WhiteWave Foods.

It's time to love, love, *love* your backyard!

Do you envy your neighbor's yard? Have a Pinterest board of patios? You could spend months (and big bucks) building your dream oasis, according to Darwin Webb, a landscape architect and professional with Porch, a network for homeowners and experts. Or you can create a cozier, prettier, more inviting space this weekend—on a budget. Here's how to make four transformative upgrades to your soon-to-be-great outdoors. **BY LISA FREEDMAN**

UPGRADE

1

A cozy fire pit

THE BIG PROFESSIONAL JOB

A built-in gas fire pit is a nice touch: It allows you to turn on the flames with the flick of a switch and doesn't require real wood. But this beautiful yard with a built-in pit and lush landscaping cost the homeowners \$40,000 (gulp), and even a less involved project could run you \$2,000, Webb says. A landscape architect will usually handle everything except running the gas line, and the whole project might take up to eight weeks to complete. Luckily, the main charm of a fire pit—a soothing, warm glow—can be had for lots less.



Load up the **Hartman Adjustable Firewood Storage Rack**. It allows air to circulate around your wood to help prevent rot and mold. \$60, [Crosley, bedbathandbeyond.com](http://Crosley,bedbathandbeyond.com)

BUY THESE FOR A DIY WEEKEND SHORTCUT

This **Wood-Burning Fire Pit** measures almost 30 inches in diameter, so there's plenty of room for a crowd to gather around. \$99, [Garden Treasures, lowes.com](http://GardenTreasures,lowes.com)



Use this **Outdoor Rectangular Pouf Footstool** to sit by your pit; it's surprisingly lightweight and comfy. \$50, [Threshold, target.com](http://Threshold,target.com)



UPGRADE

2 A chicken coop

THE BIG PROFESSIONAL JOB

Wouldn't it be nice to have farm-, er, yard-fresh eggs every day? Just know what you're in for. Check your town's restrictions before getting started. And don't be fooled by the size of a bespoke coop—small doesn't mean cheap. Webb has seen custom builds for \$15,000! Of course, even a prefab henhouse comes with expenses (for one thing, you'll need to enclose the space around it to protect against predators), but you can stretch your dollar on the coop and accessories. And think of all the money you'll save on breakfast!



BUY THESE FOR A DIY WEEKEND SHORTCUT



Keep chicken feed dry by stashing it in a **6-Gallon Galvanized Steel Locking Lid Can**. \$18, Behrens, amazon.com

Ideal for novices looking to ease into things, **The Tower Coop** is the perfect home for four or fewer hens. \$200, Advantek, tractorsupply.com



Your chickens will need a lot of bedding (like straw or wood shavings); you'll need a **Steel Wheelbarrow** to transport the stuff. \$100, Jackson, homedepot.com

UPGRADE

3 An outdoor living room

THE BIG PROFESSIONAL JOB

This welcoming outdoor room is a million times nicer than a lot of indoor rooms we've seen. And it should be: The stacked-stone fireplace, mood lighting, pergola and decorating set the homeowners back \$25,000. A pretty, hard surface—like stone, wood or concrete—goes a long way, Webb says. But you can save money and hide an unsightly old patio with a durable rug. A built-in pergola like the one in the photo will most likely require a pro, but kits can usually be assembled by a two-person team. So, yes, you can get a cozy gathering place with just a few inexpensive key pieces.



BUY THESE FOR A DIY WEEKEND SHORTCUT



Take cover under a **Portland Pergola**; it's a fraction of the cost of most other kits on the market. \$900, newenglandarbors.com



Bring the feeling of the inside out with a weatherproof **Tangier rug**, which is woven out of recycled plastic. Bonus: It's reversible! From \$37, fabhabitat.com

Made from acacia wood, this **Ozark 4 Piece Lounge Seating Group** is a modern set that won't bust your budget. \$432, Safavieh, wayfair.com

UPGRADE

4 A calming water feature

THE BIG PROFESSIONAL JOB

To get a tranquil built-in pond that won't come with maintenance headaches down the road, Webb recommends having a landscape architect install a concrete spray lining because it's more durable than a rubber liner. The homeowners of this peaceful yard spent \$30,000, but it's possible to get a custom water feature with landscaping for around \$1,500. Don't have the budget for a built-in? You can pull together a few smart buys that give you the serenity without the savings-account depletion.



BUY THESE FOR A DIY WEEKEND SHORTCUT

The **Samui Hanging Chair** is handwoven with extrasoft yarn, so you'll never want to get up. \$175, yellowleafhammocks.com



Upgrade your space with **#RRYardMakeover**. Our friends at Porch and Cost Plus World Market have teamed up to give one lucky winner \$3,000 worth of expert work and \$2,000 to decorate their space. Visit RachaelRayMag.com/RRYardMakeover for details on how to enter. See page 117 for rules.



Skip the pond and simply hook up a garden hose and power cord to this **Cascade Rock 3 Tier Water Fountain** to get tranquil trickling sounds in no time. \$128, Pure Garden, overstock.com

Fill this earthenware **Bottle Bird Feeder** with nuts and seeds and wait to see how many feathered friends flock to your yard. \$15, cb2.com



Lead the way to your special oasis with **River Stepping Stones**; they get better with age, as soil fills in the tiles' spaces. \$49 for three, vivaterra.com



FIND AN EXPERT!

Feeling inspired to tackle a large upgrade? You're going to need some help from the pros. Visit Porch's kiosks at any Lowe's store, or check out porch.com to browse inspirational photos of renovations (like the ones in this story) across the country. You can look at projects in your area, read reviews of the pros who did the work and see how much your neighbors are paying for similar jobs. Then you can connect with local experts to get started on your next project.



LAUREN PURCELL, EDITOR-IN-CHIEF

MIX MASTER

I get a lot of questions about what to serve at parties. But here's a secret: What makes a gathering successful has less to do with what people eat than whether your guests meet and talk with one another in an effortless, enjoyable way they'll remember after the night is over. Which is why, when I plan a menu, I'm thinking mostly about how the food (and the ways you present it) can serve as a connector, a conversation-starter. Here are four of my favorite little tricks.

1 PLACE DRINKS AND FOOD IN DIFFERENT

ROOMS Encouraging guests to move from place to place breaks up those little knots of people who spend the entire evening chatting with the same three folks. Who knows who they'll meet on the way to the bar!

2 MAKE THE FOOD INTERACTIVE

I like to serve what I call deconstructed appetizers. Instead of making, say, crostini with tapenade, set out the ingredients so guests can build their own: a basket with toasted baguette slices, a choice of spreads—maybe a black olive tapenade and one with green olives—and a couple of garnish choices (crumbled cheese, chopped herbs). Asking another partygoer which topping she recommends is a simple, natural way to break the ice.

3 RESCUE THE WALLFLOWERS

If you spot a guest on the sidelines, place a tray in his hands and send him out to pass hors d'oeuvres. A tray of delicious food is like a coat of protective party armor, allowing shy types to confidently approach anyone and everyone and receive a warm welcome.

4 SERVE SOMETHING UNEXPECTED

Every Day with Rachael Ray's executive editor, Dana Bowen, a fellow Southerner, often serves MoonPies, which she fancies up by serving them warm and à la mode. I'm known for putting out bowls of boiled peanuts, a salty Southern snack I grew up eating. Invariably my non-Southern guests get to talking about how, exactly, to eat the weird little things (and sometimes *why* you would eat them). A party at my place wouldn't be the same without them.

Whatcha makin'?

Tons of you took to Facebook to tell me your signature party snack. (One person wrote, "After reading the posts, I'd like the recipes!") Here's a sampling of what you're serving:

BLACK BEAN & CORN SALSA
GUACAMOLE
sausage balls
COCONUT SHRIMP
TERIYAKI WINGS
EMPANADAS
JALAPEÑO POPPER DIP
STUFFED MUSHROOMS
roast beef roll-ups
BACON CHEESE BOMBS
TEXAS EGG ROLLS
BRUSCHETTA
APPLE CARAMEL DIP
CEVICHE
BEER CHEESE DIP
pretty cupcakes
buffalo chicken dip
BACON-WRAPPED OLIVES
PICKLED SHRIMP
MINI MEATBALLS
DEVILED EGGS



Want to try these at your party? Order some from boiledpeanuts.com.

life is
trying
a recipe
that's
adventurous,

and a kitchen
where finding
the tools isn't

SEKTION/BROKHULT
kitchen

\$2799*

*Based on a 10'x10' kitchen



IKEA-USA.com/kitchen

SEKTION kitchen with BROKHULT light gray walnut effect doors, drawer fronts and MAXIMERA soft-closing drawers SEKTION cabinet frames in brown wood effect and white melamine foil, BROKHULT doors/drawer fronts in high-gloss foil finish, MAXIMERA drawers in powder-coated steel and melamine foil. Requires assembly. *Total price includes cabinet fronts, interior shelving, drawer and door dampers, hinges, toe-kicks, legs, visible moldings and panels. Your choice of countertop, sink, faucet, handles, appliances and lighting are sold separately. See IKEA store for limited warranty, country of origin and 10'x10' details. Valid in US stores only.



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Every Day with Rachael Ray's

HAPPY CAMPER HANDBOOK



This is shaping up to be a banner year for camping. Between low gas prices and the rising urge to reacquaint our deviced-out selves with this thing called "nature," more and more of us want to get *out there*! So whether you're planning your first camping trip or your millionth, the following seven pages have your name on 'em. Each chapter is packed with insider tips to make your next outdoor adventure the easiest, tastiest, awesomest ever.

BY JENNA SCHNUER ILLUSTRATIONS BY ROSS MacDONALD

CHAPTER 1

STAKE YOUR PLACE

Feast your eyes on seven of the most fun and user-friendly campsites across the country. Each lands you a prime piece of nature and a unique flavor of adventure!

For rock-star art...

1. Hueco Tanks State Park & Historic Site El Paso, TX

Though it's a climbing and birding mecca, this bastion of boulders has an even bigger pull: the 3,000-plus petroglyphs and pictographs that tell the story of cultures that have passed through for the past, oh, several thousand years. There are only 20 campsites total, so you'll feel like you own the place once the day-trippers leave. But before it's just you and the jaguars (OK, jaguar drawings), sign up for a tour to get the lay of the land.

(From \$12 per night plus \$7 park entrance fee; reservations recommended; tpwd.texas.gov/state-parks/hueco-tanks)

PE, R, S, W

For wildlife that really wows...

2. Cottonwood Campground, Theodore Roosevelt National Park Medora, ND

Meet a place so gorgeous, it got its namesake president thinking about

conservation in the 1880s—and, some say, birthed the American conservation movement. About 130 miles west of Bismarck, Medora is all about two things: badlands and bison.

In fact, the bison are so comfortable wandering through the campground, you'd be wise to watch your step when you're getting out of your tent in the morning! Drive the park loop to see more of the herd, plus eagles, wild horses and prairie dogs.

(\$14 per night; half the campground sites are first-come, first-served and the remaining half are reservable; nps.gov/thro)

PE, R

For life on the edge...

3. North Rim Campground Grand Canyon, AZ

Slightly harder to reach and less crowded than the South Rim, the North Rim has a campground that puts you right on the precipice of the Big Hole. Just remember to stop gawking at the depths long enough to check out the forest-within-a-desert that surrounds you—plus the summer wildflowers or fall foliage. When you don't feel like cooking, take the short hike to the Grand Canyon Lodge for such local legends as the elk chili and North

Rim wings with prickly pear cactus sauce.

(From \$18 per night; reservations recommended; search "North Rim" at recreation.gov)

L, PE, R, S, ST

For a natural water park...

4. Davidson River Campground Pisgah Forest, NC

You know your swimsuit that's not so great at staying up in the waves? Pack a different one for a trip to the Davidson River Campground (about 30 miles southwest of Asheville). That's where you'll find Mother Nature's answer to the Slip 'N Slide: a 60-foot rock-and-water chute in the middle of a national forest. You'll also find waterfalls, a swimming hole and the tube-able Davidson River. In fact, the campsite sits right at the edge of the river, so if the trout are biting, you may even be able to catch your dinner.

(From \$22 per night; search "Davidson River" at recreation.gov)

PE, PL, R, S, W

For serious foodie cred...

5. Dungeness Recreation Area Sequim, WA

Right on the farmers' market-filled Olympic Culinary Loop,

Dungeness is the ultimate base camp for cooks. Take the coastal route north from Seattle, and over the two-and-a-half-hour trip, stock up on local produce, seafood (as in Dungeness crabs), wines and cheese. Once you're at the campsite cooking up your first night's feast, you'll have to remind yourself—often—not to leave the fire unattended. One of the best dinner shows on earth is just steps away on the bluffs: the sunset over the Strait of Juan de Fuca.

(From \$23 per night plus a \$10 reservation fee; half the campground sites are first-come, first-served and the remaining half are reservable at least one week in advance; clallam.net/parks/dungeness.html)
PE, PL, R, S

For extra family friendliness...

6. Watkins Glen KOA Camping Resort Watkins Glen, NY

While plenty of nearby fun awaits (perhaps a hike along Watkins Glen Gorge followed by a tour of the Corning Museum of Glass and—to cap things off—a tasting at any of 30-plus stops on the Seneca Lake Wine Trail), the kids in your travel party

will lobby to stay put. At this equivalent of family sleepaway camp, the short list of onsite amenities includes a zip line, waterslide, laser tag, pirate ship playground and outdoor movie theater.

(From \$39 per night; reservations highly recommended; watkinsglenkoa.com)

B, C, K, L, P, PE, PL, R, S, ST, W

For glacial coolness...

7. Apgar Campground, Glacier National Park West Glacier, MT

Sitting on the edge of Lake McDonald, a glacier-carved study in blues, Apgar is remote but easy to reach: The national park has its own international airport. Another amenity you probably wouldn't expect? A campground amphitheater, where rangers lead evening programs that help you get to know the place better—not a bad thing, considering there are 700 miles of mountain and forest trails, to say nothing of the view-tastic Going-to-the-Sun Road—and, you know, the glaciers.

(From \$20 per night; nps.gov/glac/planyourvisit/camping.htm)

B, PE, ST



To rent an Airstream Silver Bullet, check out airstream2go.com. For other RV rentals, from compact to colossal, try gorving.com and jucyrentals.com.



AMENITIES KEY

B	Boat rentals	PL	Playground
C	Cabins	R	Reservations recommended
K	Kitchen area	S	Showers
L	Laundry	ST	Convenience store
P	Pool	W	Wi-Fi
PE	Pets allowed		



PACK SOME GEAR

From the tried-and-true to the new and tech-tastic, this is what you need for fun and fuss-free camping.



PROP STYLING BY WENDY SCHELAH FOR HALLEY RESOURCES.

1. For all the new outdoor coffeemakers out there, simpler is still better: With the **Collapsible Java Drip**, a fave among veteran campers, you simply put it on top of a mug, add a filter, grounds and hot water, and you're done. \$13, gsioutdoors.com for info

2. The **XPG RGB II Headlamp** beams out three colors in addition to the standard white: Turns out red, blue or green light is easier on your eyes in total darkness. \$45, cabelas.com

3. Leave your campground as clean as you found it: The **Pop-Up Camp Trash Can** holds standard 33-gallon trash bags and has a zippered top to help keep pests out. *Coghlan's*, \$15, dickssportinggoods.com

4. Stay on top of the forecast with an **FRX5 All Purpose Weather Radio**—a gadget that receives storm warnings and AM/FM signals. It's powered by batteries, solar energy or even a hand crank. *Eton*, \$100, lbean.com

5. Strong winds are no match for the **FyreChampion Propane Stove**; it'll stay lit during even the gustiest days. \$170, coleman.com

6. The **Yellowstone 4** is a home away from home. The four-person tent features tons of closets, er, storage pockets and is super easy to set up. \$150, kelty.com

7. Use a **Quad LED Lantern** to light up your campsite, then unclip one of the four removable panels as a flashlight if anyone needs to branch off for a bathroom break. \$80, coleman.com

8. Sleep tight in the **Dualist 34**, which has special insulation designed to keep you comfy, warm and dry all night. \$110, kelty.com

9. Turn a campfire into a stovetop with the **Pit Grill**. Place the stake that holds the cooking grate in the ground and position the grill over the flame. \$40, cameronsproducts.com

10. When folded, the **Flex Lite Chair** is smaller than a yoga mat. But open it up and you get a deep, comfy mod-style perch with a breathable mesh panel. \$73, rei.com

11. Planning an extended stay? Meet the **75 Qt. DuraChill Wheeled 6-Day Cooler**. It can chill ice and 130 cans (or whatever else you put in it) for almost a week—even on 90-degree days—and it doubles as a work surface or seat. \$60, rubbermaid.com

12. Rain happens. For just such occasions, **TerraFun Pack Games** packs chess, checkers and backgammon into a small fabric pouch. \$20, seattlesportsco.com

BRING THIS STUFF FROM HOME:

A large cast-iron skillet, a few pots, knife and cutting board, lightweight dishes, cups (don't forget the coffee mugs!), cutlery, skewers, napkins, trash bags, can opener, propane, batteries, foil, sponge and biodegradable dish soap, waterproof matches or lighters, a backpack and a first-aid kit.

GET THE DOWNLOAD: THREE GREAT OUTDOOR APPS

NIGHT LIGHTS

Once the sun goes down, click on the **Star Chart app** (iPhone and Android, free) to ID constellations and settle any "Is that Jupiter?" debates.

WALK THIS WAY

Find nearby trails worth wandering—and assess how long and/or hard on the glutes each route is—with the **AllTrails app** (iPhone and Android, free).

REAL-TIME TWEETS

Figure out who's nesting in the neighborhood with **Cornell Lab of Ornithology's Merlin Bird ID app** (iPhone and Android, free).

CHAPTER 3

SET UP CAMP

From tent-building to fire-starting, here's everything you need to know when settling in.



PRIMP YOUR RIDE

Your car is now a vacation on wheels—and that calls for neatly arrayed containers to make setup and packing up easy. So whether you use bins, bags, boxes or buckets, store like items together, then slap a label on each container.



SEEK SHELTER

The ultimate site: a good view, a drop of distance from the neighbors, sturdy trees or other shade options—and, yes, within a quick run to the campsite restroom. You also want a flat space free of roots and away from the fire. (Tents and embers don't play well together.)

Twenty-first-century tents go up in a few minutes—many have poles that are color-coded to corresponding grommets. But do a test-run in your backyard and, just in case, bring along the directions.

To keep the floor of your tent dry and the material from getting

shredded by rocks or twigs, first spread out a "tent footprint" (a tarp folded to the size of your tent). Then put up your tent on top.

For extra privacy and to keep rain out, put on and secure the tent's mesh window-covering rainfly. Then, so the wind doesn't turn your tent into a Wizard of Oz extra, use a mallet or rock to bang a stake through the grommets at each corner to hold it in place.

Weatherly outside? Put stakes through the rainfly guylines (the ropes that stick out from the ends). See? Easy!

CLEAN UP YOUR ACT

Getting an up-close look at wildlife is part of the fun—except when that wildlife is raiding your dinner remains. That's why we recommend using a zip-top receptacle and setting it up away from your tent.

COME ON, BABY, LIGHT YOUR FIRE

It's both the single most frustrating and most rewarding camping to-do. But you've totally got this:

1.



Pile tinder—whether wood shavings, cardboard, wax or dryer lint (yes, veteran campers actually pack a stash)—in the center of the fire pit.

2.



Gather kindling—small twigs and branches—and build it into a teepee shape around the tinder.

3.



Make another teepee out of firewood (buy local; you don't want to introduce bugs from one area into another) around the kindling layer.

4.



Light the tinder. The flames should climb up and out until your firewood has joined the fun. When you're calling it a night, pour on some water, stir, then pour on some more.

BLADDER LEAKS CAN FEEL LIKE NO BIG DEAL.

(so go ahead, dance like you mean it)



Get dance-all-you-want bladder leak protection—Always Discreet for sensitive bladders. Our pads are up to **40% thinner*** for incredible comfort and **absorb 2x more than you may need,**** plus *our* pads are drier than Poise pads. Because hey, pee happens. Visit alwaysdiscreet.com for **coupons and to learn more.**



Always Discreet. So bladder leaks can feel like no big deal.

*vs. Poise. **Based on average U.S. consumer usage.

CHAPTER 4

GET COOKING!

Take campfire cuisine from afterthought to main event with these smoking-hot ideas. For the recipes made in pans or packets, cook on a grate over a campfire or directly in coals that have burned down to gray, ashy embers. After dinner, let the sing-alongs and ghost stories begin!

CAN-TASTIC

Raid your pantry at home for the main ingredients for these al fresco dishes. Just don't forget the can opener!

◆ Spicy Egg Bake

In a large cast-iron skillet, simmer 1 jar (16 oz.) pasta sauce, a few sliced roasted red peppers and some red pepper flakes over a medium campfire. Using a spoon, create a well in the sauce; crack an egg into the well. Repeat with 3 more eggs; season. Simmer until the whites are set and the yolk is cooked to your liking, 12 to 14 minutes. Garnish with torn basil and serve with bread.

Fired-Up Artichoke Dip

Put 1 can (14 oz.) drained artichoke hearts, torn into small pieces, in a pot. Stir in 3 cups mayo, 1 can (4 oz.) drained mild diced green chiles, 3 tbsp. grated Parmesan and some pepper. Cook over a medium campfire until the dip is melted and bubbling, about 5 minutes. Serve with tortilla chips.

Smoky Mushroom Calzones

Unroll 1 can (13.8 oz.) pizza dough. Stretch the dough into a 12-inch square, then cut into 4 six-inch squares. Pile a small handful of shredded mozzarella and some sliced canned mushrooms in the middle of each dough square; fold into triangles and pinch the edges to seal. Heat a cast-iron skillet over a low campfire. Add a little olive oil, then the calzones. Cook until the crust is browned and the filling is hot, about 3 minutes per side.



BUNDLE UP

Give the all-in-one camp meals known as hobo packets a new spin. Wrap each individual serving at home and keep them in your cooler.

▲ Chicken with Sweet Potatoes

In a big piece of foil, tightly wrap 1 small chicken breast cut into cubes, 1 chopped sweet potato, some sliced scallions, a dash of sriracha, a palmful of sesame seeds (optional), and salt and pepper. Cook over a medium campfire until the chicken is cooked through, about 25 minutes.

that day!), ½ cup mixed olives, a drizzle of olive oil, a pinch of rosemary, and salt and pepper. Cook over a medium campfire until the fish is opaque in the center, about 20 minutes.

Shrimp with Nectarines

In a big piece of foil, tightly wrap 8 medium shrimp, 1 sliced nectarine, sliced red onion, a drizzle of olive oil, lemon zest, and salt and pepper. Cook over a medium campfire until the shrimp are opaque in the center, about 20 minutes.

Fish with Warm Spiced Olives

In a big piece of foil, tightly wrap 1 white fish fillet (4 oz.), such as sea bass (or whatever you caught





STICK IT TO 'EM

Hold the hot dogs and check out all the surprising stuff you can cook on a stick!

THE S'MORE THE MERRIER!

Meet three new takes on the campfire classic.

Strawberry S'mores-Cake

Split a store-bought biscuit. Top the bottom with sliced strawberries and a few squares of chocolate. Add 2 roasted marshmallows and the biscuit top.

Banana Split Sandwich

Spread a waffle cookie or pizzelle with strawberry jam; top with sliced bananas. Spread another cookie with chocolate-hazelnut spread. Sandwich the cookies with 2 roasted marshmallows.

The Big Chipper ▶

Top a potato chip (go for large, flat, sturdy chips) with a square of dark chocolate. Set it near the fire so the chocolate can soften while you roast a marshmallow. Top with the roasted marshmallow, then another chip.

▲ Cinnamon Roll-Ups

Pour some cinnamon sugar on a plate. Separate a package of crescent roll dough into pieces, then wrap the dough tightly around sticks, overlapping the edges. Roll the dough in the cinnamon sugar. Cook over a medium campfire, rotating the stick often, until the dough is browned and cooked through, about 5 minutes. Roll again in the cinnamon sugar. In a bowl, mix confectioners' sugar with a little water or milk to form a glaze. Drizzle over roll-ups.

Seared Salad

Skewer a small head of romaine through the core with a stick.

Pull off any limp outside leaves. Cook over a medium-high campfire, rotating the stick often, until char marks form, about 2 minutes. Slide the lettuce off the stick onto a plate. Drizzle with your favorite dressing; top with croutons.

Campfire Grilled Cheese

Skewer some cherry tomatoes and bocconcini (mozzarella balls) on a stick. Cook over a medium-high campfire, rotating the stick often, until the cheese softens and the tomatoes are lightly charred, 3 to 4 minutes. Sandwich the cheese and tomatoes between 2 slices of bread.



STARLIGHT SIPS

Because cocktails taste even better next to a campfire.

◀ Charred-arita

Cut a lime into wedges. On the grate or in a cast-iron skillet, cook over a medium-high campfire until slightly charred, about 1 minute per side. For each drink, in a mason jar with a lid, combine 3 oz. tequila, 2 oz. fresh lime juice, ½ oz. agave nectar and the juice of a charred lime wedge. Add ice cubes and secure the lid. Shake 5 to 10 seconds.

Beer-groni

In a mason jar with a lid, combine 1 oz. sweet vermouth and 1 oz. Campari. Add ice and secure the lid; shake 5 seconds. Add 2 oz. lager and swirl the jar to combine.

Tipsy Sun Tea

Stick a few black tea bags in a sealed jug of water and leave it in the sun for a few hours. Spike with bourbon or vodka. Serve over ice.



take a
BITE
out of
Summer



IT'S AN
IRRESISTIBLE
super yum
SURFS•UP
ALOHA
Hawaiian-Style
—BURGER—

— Get the —
RECIPE
— at —
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faves & saves

SALADS FOR SUPPER ♦ HOT NEW HOT DOGS ♦ RACHAEL'S TRAVEL TIPS

COUNTER INTELLIGENCE

A GRILL'S BEST FRIENDS

Get fired up! Find out which new gadgets will make cooking outdoors this summer easier and more fun than ever. BY LISA FREEDMAN





TOOLING AROUND

Kick your cookout up a notch with these smartly designed, high-tech finds.



LIGHTING THE NIGHT

Take the guesswork out of after-dark grilling with a **Grillight Gift Set**. Each tool illuminates your every move thanks to an LED flashlight in the handle. When it's time to clean, the lights pop out and the stainless steel parts can go in the dishwasher. \$80, grillight.com



HEAT MONITOR

The **Range Smart Thermometer** plugs into any iOS device, allowing you to check the temperature of your meat without opening the grill (and letting the heat escape). It can even send alerts to all your Wi-Fi-connected gadgets when your food is ready. \$70, thegrommet.com



DOUBLE TAKE

This versatile **Dual Fuel Grill** can be used with coals or the included electric coil, which makes it great for apartment patios with no-flame regulations. Amazingly, the little guy has room for up to six burgers! \$80, crateandbarrel.com



FIRE BREATHER

Airflow is key to keeping fires burning at a steady heat. The clip-on **BBQ Dragon** blows cool air at your coals so they burn hotter and food cooks faster and more evenly. You can also rig it to work on smokers and fire pits. \$60, bbqdragon.com

Who knew?

Reports have shown that when you clean the grill with a wire brush, bristles can get stuck in the grate and end up in your food—and then your stomach. Ditch the brush and use tongs and a balled-up piece of aluminum foil. The rough edges will scrape off food bits.

► **GRILL OUT!** Put your tools to good use with 20 of our best grilling recipes! Collect them all at RachaelRayMag.com/grilled.

CLEVER KEBABS

This **Easy Serve Skewer** holds a lot of food! When you're ready to eat, simply pull the wooden handles apart and a bar pushes the pieces off the spokes, so your fingers stay clean. \$18 each, uncommongoods.com



Hot hacks

Give your trusty old grill an upgrade.

INCREASE YOUR COOKING SPACE

➡ Place four empty cans on the grill grate and put a metal rack on top (steal a cooling rack from your kitchen). Use the added shelf to warm buns or grill corn without overcooking.

MAKE THE GRATE EVEN GREATER

➡ Create handles for your charcoal grill grate so that it's easier to lift up and add more coals: Buy metal U-bolts at the hardware store and install them on opposite sides, perpendicular to the grate, with a wrench and cross plates.

GIVE YOUR GRILL A FACE LIFT

➡ Refresh your weather-worn metal grill with a couple of coats of Krylon High Heat Max spray paint (about \$7 at hardware stores)—it's formulated to withstand high temps.

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NO

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+ NO

FILLERS OR BY-PRODUCTS

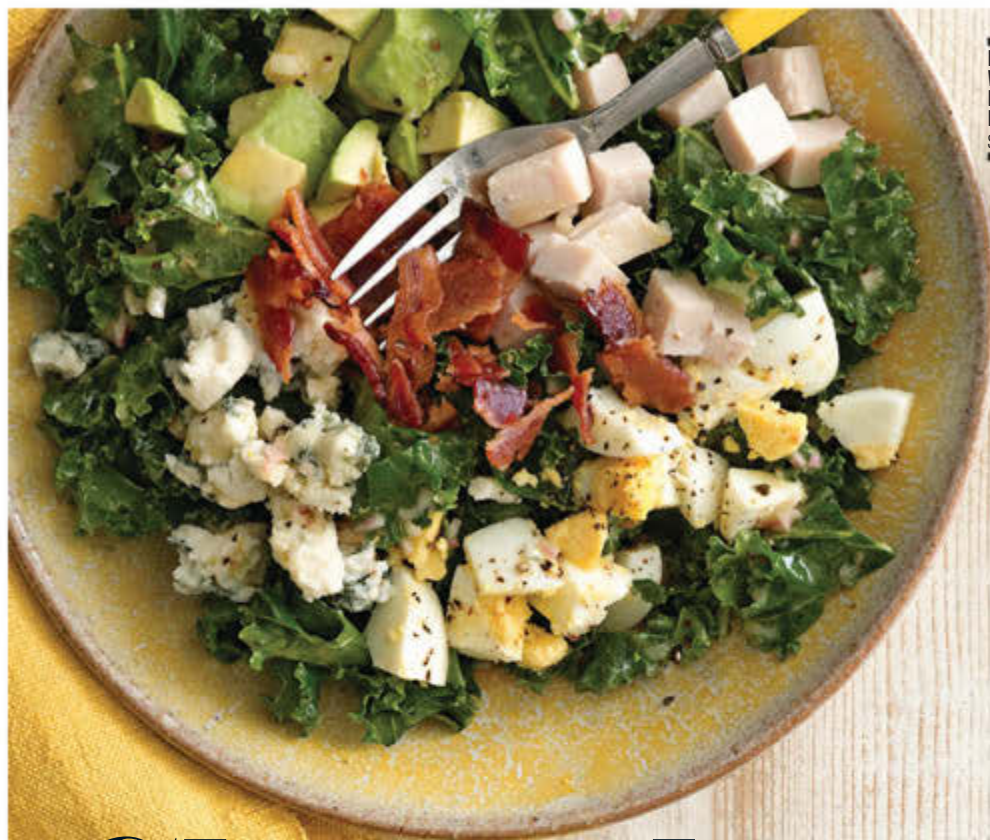
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ARTIFICIAL INGREDIENTS

YES!



It's Yes Food. It's Oscar Mayer.



HOW (AND WHY) TO MASSAGE KALE!
SEE P. 117

Kale Cobb Salad

SERVES 4 PREP 15 MIN COOK 10 MIN

- 6 slices bacon
- 1/4 cup EVOO
- 1/4 cup chopped shallot
- 2 tbsp. white wine vinegar
- 2 tsp. Dijon mustard
- 2 bunches kale, stemmed and roughly chopped
- 4 hard-boiled eggs
- 1/4 lb. smoked turkey, diced
- 1 avocado, diced
- 1/4 cup crumbled blue cheese

1. In a large skillet, fry the bacon over medium-high until crispy, about 8 minutes. Transfer to a paper towel; cool and crumble.

2. In a large bowl, whisk the EVOO, shallot, vinegar and mustard; season with salt.

Add the kale and rub with the dressing until tender; season.

3. Peel and chop the eggs. Top the kale with the bacon, eggs, turkey, avocado and cheese; season with pepper.

Chop, chop!

These hearty chopped dinner salads pack huge flavor in each bite, all for less than \$2.50 per plate!

BY JEANNE KELLEY

Bacon	\$1.13
EVOO	\$4.40
Shallot	\$5.59
White wine vinegar	\$2.25
Dijon mustard	\$1.10
Kale	\$2.98
Eggs	\$6.09
Smoked turkey	\$2.00
Avocado	\$1.00
Blue cheese	\$4.44

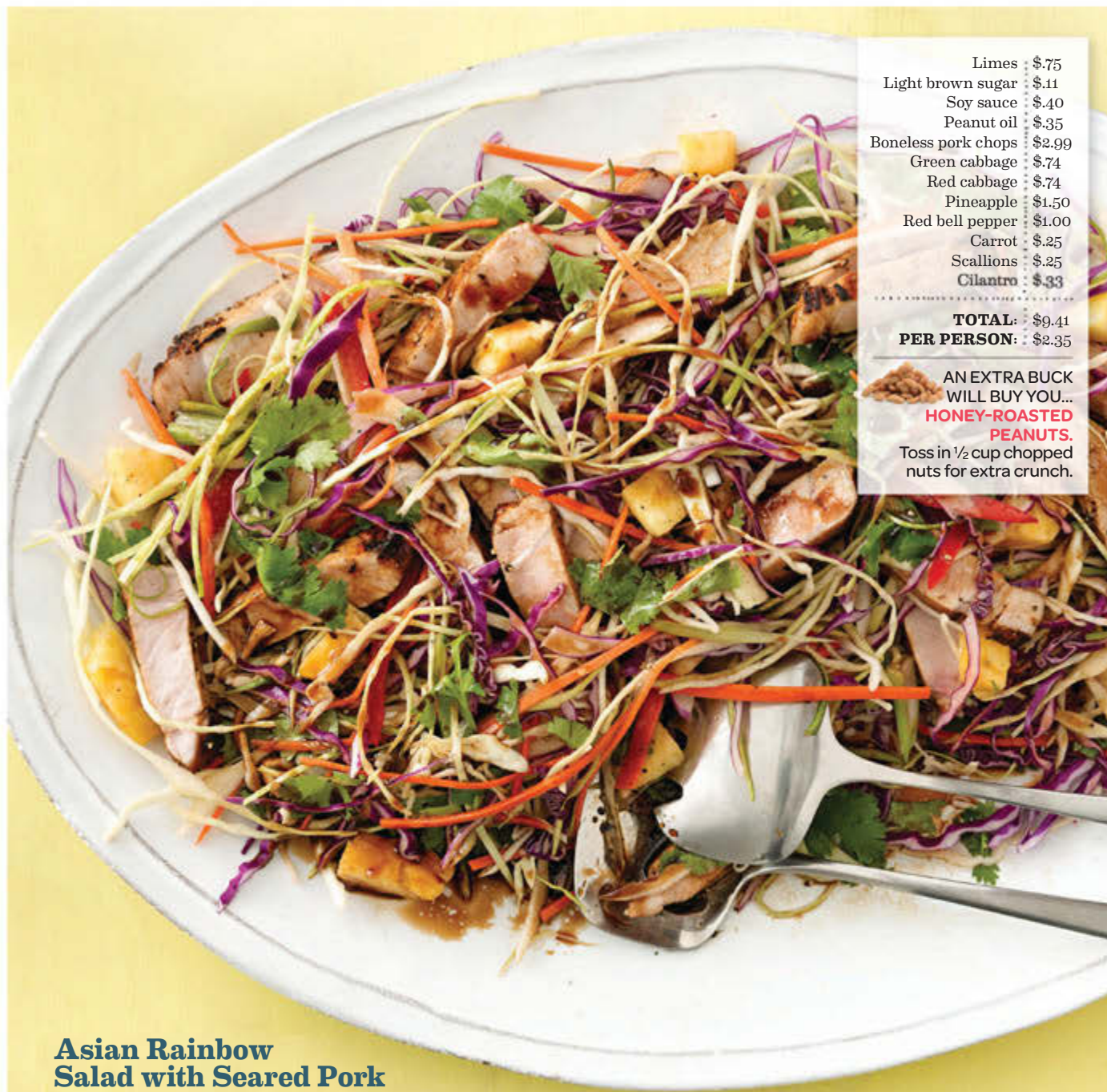
TOTAL:	\$9.58
PER PERSON:	\$2.40



AN EXTRA BUCK WILL BUY YOU... TOMATOES.

Add some juicy sweetness by topping with 1 cup diced tomato.





Limes	\$0.75
Light brown sugar	\$0.11
Soy sauce	\$0.40
Peanut oil	\$0.35
Boneless pork chops	\$2.99
Green cabbage	\$0.74
Red cabbage	\$0.74
Pineapple	\$1.50
Red bell pepper	\$1.00
Carrot	\$0.25
Scallions	\$0.25
Cilantro	\$0.33

TOTAL: \$9.41
PER PERSON: \$2.35

AN EXTRA BUCK
WILL BUY YOU...
**HONEY-ROASTED
PEANUTS.**
Toss in ½ cup chopped
nuts for extra crunch.

Asian Rainbow Salad with Seared Pork

SERVES 4 **PREP** 20 MIN (PLUS MARINATING) **COOK** 5 MIN

- | | | | |
|---|---|---|---|
| 6 | tblsp. fresh lime juice | ½ | head red cabbage,
cored and very
thinly sliced |
| ¼ | cup (packed) light
brown sugar | ½ | small pineapple—
peeled, quartered,
cored and chopped |
| ¼ | cup soy sauce | 1 | red bell pepper,
thinly sliced |
| ¼ | cup peanut oil, plus
more for brushing | 1 | carrot, cut into
matchsticks |
| 1 | lb. boneless pork
chops, thinly sliced | 3 | scallions, thinly
sliced |
| ½ | head green
cabbage, cored
and very thinly
sliced | ⅔ | cup chopped cilantro |

1. In a small bowl, whisk the lime juice, brown sugar, soy sauce and ¼ cup peanut oil.

2. Place the pork in a shallow dish; add ¼ cup dressing and turn to coat. Cover and refrigerate the remaining dressing. Let the pork stand 1 hour at room temperature, or cover and chill overnight.

3. In a large bowl, toss both cabbages, pineapple, bell pepper,

carrot, scallions and cilantro with the remaining dressing. Season the salad with salt and pepper.

4. Brush a large, heavy skillet with peanut oil and heat over high. Remove the pork from the marinade and pat dry. Season the pork and cook until browned and just cooked through, turning once, 4 to 5 minutes. Transfer the pork to a cutting board and thinly slice. Toss with the salad.

EVOO	\$1.53
Red wine vinegar	\$1.33
Garlic	\$0.05
Romaine	\$1.83
Radicchio	\$1.50
Canned chickpeas	\$0.69
Provolone	\$2.62
Jarred cherry peppers	\$0.52
Sliced salami	\$2.39
TOTAL:	\$9.46
PER PERSON:	\$2.37

AN EXTRA BUCK
WILL BUY YOU...
BASIL.
For a fresh, herbal
hit of flavor, toss in
1/3 cup torn basil.

Antipasti Chopped Salad

SERVES 4 PREP 15 MIN

- | | |
|----------------------------------|--|
| 1/3 cup EVOO | 1 can (15.5 oz.) chickpeas, rinsed |
| 3 tbsp. red wine vinegar | 6 oz. provolone or provolone picante, diced |
| 2 cloves garlic, minced | 1/2 cup drained, chopped jarred cherry peppers |
| 1 head romaine, sliced crosswise | 4 oz. sliced salami, cut into strips |
| 1/2 head radicchio, chopped | |

1. In a large bowl, whisk the EVOO, vinegar and garlic. Season with salt and pepper.

2. Add the romaine, radicchio, chickpeas, provolone, peppers and salami. Season and toss to coat.





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Be part of the conversation at Discover.Monsanto.com

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Mediterranean Pita Panzanella

SERVES 4 **PREP** 25 MIN (PLUS MARINATING) **COOK** 15 MIN

- 5 tbsp. EVOO
- 3 tbsp. fresh lemon juice
- 3 tsp. cumin seed, toasted and crushed
- 4 cloves garlic, minced
- ½ lb. flank steak
- 2 pitas, cut into 1-inch pieces
- ⅓ cup plain yogurt
- 4 cups chopped spinach
- 6 radishes, trimmed and sliced
- 1 Persian cucumber, sliced
- 1 cup chopped tomatoes
- 8 kalamata olives, pitted and quartered

1. In a small baking dish, combine 1 tbsp. EVOO, 1 tbsp. lemon juice, 2 tsp. cumin and half the garlic. Add the steak and turn to coat. Cover and refrigerate at least 4 hours or overnight.

2. Preheat the oven to 400°. On a baking sheet, toss the pitas with 3 tbsp. EVOO and the remaining garlic; season with salt and pepper. Bake, tossing once, until golden and crispy, 6 to 10 minutes. Let cool.

3. Heat a grill or grill pan over high. Remove the steak from the marinade; season and grill until browned and cooked to desired doneness, about 4 minutes per side for medium-rare. Transfer to a cutting board; let rest 10 minutes.

4. In a small bowl, whisk the yogurt with the remaining 1 tbsp. EVOO, 2 tbsp. lemon juice and 1 tsp. cumin; season dressing with salt.

5. In a large bowl, toss the pita croutons, spinach, radishes, cucumber, tomatoes and olives; season and mound on a platter. Thinly slice the steak against the grain and arrange on top of the salad. Drizzle with the dressing.



EVOO	\$0.50
Lemon	\$0.44
Cumin seed	\$0.14
Garlic	\$0.09
Flank steak	\$3.63
Pitas	\$0.66
Plain yogurt	\$0.21
Spinach	\$1.16
Radishes	\$1.00
Persian cucumber	\$0.38
Tomatoes	\$0.66
Kalamata olives	\$0.40
TOTAL:	\$9.27
PER PERSON:	\$2.32

AN EXTRA BUCK
WILL BUY YOU...

RED ONION.

Toss in ½ cup
thinly sliced red onion
to add a little bite.

TRY A REFRESHING SWEET TREAT!

From SweetLeaf®

BLUEBERRY SMOOTHIE

6 ice cubes
1 cup unsweetened yogurt
1/2 cup frozen blueberries
1/2 cup cranberry juice
8 drops Vanilla Crème Sweet Drops™

Place ice cubes in blender and crush on high. Add unsweetened yogurt, frozen blueberries, cranberry juice and Vanilla Crème Sweet Drops™ and blend on high until smooth.



NATURAL SWEETLEAF STEVIA® SWEETENER AND SWEET DROPS™

are the perfect addition to your favorite foods and beverages, like yogurt, cereals, baked goods and even smoothies. Made with the world's best-tasting stevia, SweetLeaf Stevia Sweetener and Sweet Drops have zero calories, zero carbs and NO artificial ingredients. Plus, Sweet Drops are available in 20 delicious flavors! With SweetLeaf®, you can indulge in unbeatably sweet flavor without using sugar or artificial sweeteners.



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**SAMSUNG
SOLVE
FOR TOMORROW**



Shelf spy

Dog show!

What does it take to make a winning weiner? Pair the newest franks and condiments with fun, fresh toppings. Your crowd will give these top marks! BY NICOLE WITKO



COOL CRUNCH ➡

Applegate Natural Uncured Beef Hot Dog (\$6.49) ➡ Frank's RedHot Slamin' Sriracha (\$3.49)
➡ cucumber ➡ onion rings



➡ HAWAIIAN TWIST

Hillshire Farm Jalapeño & Cheddar Smoked Sausage (\$4.99) ➡ Slawsa Spicy (kicky slaw meets relish; \$3.99)
➡ pineapple ➡ scallions



CALIFORNIA CLUB ➡

Ball Park Applewood Smoked Chicken Frank (\$5.79) ➡ Hidden Valley Cucumber Ranch (\$3.59)
➡ avocado ➡ red onion ➡ bacon



➡ CHILI BOWL

Oscar Mayer Chili Cheese Dog (\$3)
➡ French's Twangy BBQ Mustard Sauce (\$1.99) ➡ Fritos corn chips



Taste the trend

Water, water, everywhere!

Coconut water is getting some competition! Watch for these new plant-based thirst-quenchers on your grocery store's shelves. BY GLORIA DAWSON



Maple water

VERTICAL WATER

Maple water (or sap) is usually boiled down into syrup; bottled straight from the tree, though, it makes a nutrient-rich, subtly sweet sipper. (15 calories per 8 oz.; \$2.99 for 16.9 oz.)



Birch water

SEALAND BIRK

Like maple trees, birches yield delicious sap—who knew? Birch water packs a hit of iron and vitamin C, plus a sweet, earthy taste. (50 calories per 8 oz.; \$2.49 for 11.5 oz.)



Cactus water

TRUE NOPAL

Made from pureed and strained prickly pear, the fruit of the cactus, this tangy pink drink is filled with antioxidants. (25 calories per 8 oz.; \$2.99 for 16.9 oz.)


Tech bite

A feast for the ears

These free podcasts, all about supermarkets, are like running errands with your most hilarious friends. BY MIKE OLSON

Spilled Milk

Each week, food writers Molly Wizenberg and Matthew Amster-Burton tackle a single topic (Why are there so many types of canned tuna? What's the ideal bacon thickness?), sharing laugh-out-loud observations and shopping tips.

Supermarket Matters

Believe it or not, this radio sitcom will make you excited to hear about a supermarket in Wales. It tells the tale of the store and its wacky characters, including Whoosh!, a sarcastic set of automatic doors.

Mike and Tom Eat Snacks

Funnymen Michael Ian Black and Tom Cavanagh rate junk food each week; whether they agree (Häagen-Dazs vanilla: thumbs up) or disagree (Tom is pro-Starbursts; Mike is con), you'll be hungry for the next installment.

Checkout! Our staffers offered up their taste buds to pick the best of over 100 new products. BY NICOLE WITKO

"Made with healthy stuff like chia, gluten-free **Mary's Gone Crackers Thins** (\$4.99) compensate for all the cheese I eat with them—right?"
—Charles Grayaukie, Test Kitchen Associate

"Nate's Mediterranean Bites (\$4.99) totally sold me on falafel as an appetizer. Love that kick of spice, too."
—Shay Spence, Editorial Assistant

"I thought avocado on toast couldn't get any better. Then I met **McCormick Gourmet Crushed Chipotle Pepper** (\$5.99)."
—Cecily McAndrews, Food Editor



MY Lunch
MY WAY

MY Sweet & Spicy
Tuna Wrap



TEACH YOUR LUNCH A NEW TRICK.

Wrap our Sweet & Spicy seasoned tuna in a whole wheat tortilla, or explore our other Tuna Creations® varieties. Just tear open, add in and enjoy.



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WELCOME to the
NEW SCHOOL of TUNA™



READY OR NOT
HERE THEY COME



Pina Colada Ribeye
Bone-in Pork Chops

Bacon BBQ
New York Pork Chops

Basil-Garlic
Porterhouse Pork Chops



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pork
Be inspired

PorkBeInspired.com/GrillCrashers

shopping showdown!

BATTLE OF THE ITALIAN DRESSINGS

Whip it up!

Make a basic Italian vinaigrette with $\frac{2}{3}$ cup EVOO, $\frac{1}{4}$ cup red wine vinegar, $\frac{1}{2}$ tsp. dried Italian seasoning and 1 clove minced garlic; season to taste.

HOMEMADE

Making dressing yourself gives you the freshest flavor, with no weird ingredients (maltodextrin? autolyzed yeast extract?). Plus, you can customize it any way you'd like: Add crushed red pepper, extra garlic and chopped fresh oregano, basil or parsley—or all three!

PREP 5 MINUTES • PRICE 42¢ PER OUNCE

VS

BOTTLED

At less than half the price of the other two, this option is by far the cheapest—but that's about all it has going for it. The bottle identifies the little multicolored bits as dried peppers and herbs, but they add more color than flavor. Plus, some brands are just way too sweet.

PREP NONE • PRICE 16¢ PER OUNCE

VS

POWDERED

Combining the packet (salt, sugar, herbs and thickening agents) with vinegar and oil takes almost as much time as mixing your own—and the result can taste harsh and overpowering. Pass!

PREP 3 MINUTES • PRICE 55¢ PER OUNCE

AND THE WINNER IS...
HOMEMADE!

BY ERICA CLARK

“Made from almonds, smooth Kite Hill Chive Cream Cheese Style Spread (\$5.99) is my new go-to schmear!”

—Lauren Katz, Editorial Assistant

“I love products with straightforward ingredients. Crispy, nutty Organic Stoneground Flakes (\$4.99) has just three of ‘em—whole wheat, cane sugar and salt.”

—Gabriella Gershenson, Food Features Editor



It's time
to get crashing

FLAVOR IT

Try different rubs, glazes
and marinades

GRILL IT

Grill to an internal temperature
between 145°F (medium rare) and
160°F (medium), with a 3-minute rest

ENJOY IT

A grill out is even better with
friends – so invite the crew



Find the recipe collection at
PorkBeInspired.com/GrillCrashers

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Stun in

1**SMOKE SUBTLY**

The classic smoky eye is like a slinky gown: sexy after dark yet oh, so wrong before then. But there is a tweak that makes the look work for day. "Switch to a summery shade of shadow," says celebrity makeup artist Joanna Schlip. Instead of the usual grays, play with this season's violets. (One of our faves: Urban Decay Eyeshadow in Backfire, \$18, urbandecay.com.) There's also a new shortcut to smokiness that keeps your shadow from melting off: Sweep Hard Candy Eye's the Limit Eye Shadow Primer (\$5, walmart.com) onto lids first; it infuses any shade you layer on top with a kohl-colored tint.

2**GO LOWBROW**

Bold brows are back, but the same pencils that make arches look striking by night seem cabaret-ish by day. "For subtle enhancement in sunlight, use a brow powder, which blends into your skin more seamlessly than pencils," says celeb makeup artist Beau Nelson. (Try Laura Mercier Brow Powder Duo, \$24, lauramercier.com.)

3**HIDE THE GRAY**

"Between the color contrast and their springiness, gray hairs are more obvious in sunlight," says Rachel Bodt, senior colorist at Cutler/Redken Salons in NYC. So if you're due for a touch-up but too time-pressed, fake it with temporary color. (A pro fave: Rita Hazan Root Concealer, \$25, sephora.com.)

4**STAY SCENTED**

Heat and sweat can make perfume evaporate quickly, but pre-moisturizing can help the scent last longer. "When your skin is dry, there's no base for fragrance to cling to," says Sue Phillips, owner of the Scentarium, a NYC custom fragrance studio. So apply an unscented lotion (such as Vaseline Intensive Care Spray Moisturizer Advanced Repair, \$6.50, at drugstores) after you shower. Include your wrists, inner arms, backs of your knees—anywhere you're likely to apply fragrance.

5**DO IT UP**

Make your ponytail look like more than a sweat-avoidance tactic: Try the dressed-up "segmented" style that celebs are sporting. Create a pony at the nape of your neck, then, working downward, place a band every few inches. Last, loosen each section to give it some texture and volume, says Renée Cohen, senior stylist at Serge Normant for John Frieda Salon in NYC. Need a cool style for short hair? Tousle with gel or pomade (try Redken Short Sculpt 19, \$24, styleseat.com/redken), then slide on one of the season's floral headbands (a) for the festive factor and (b) to keep your hair from sticking to your face.

6**GET GLOWING**

When you're prepping for a party, the impulse is to sparkle things up with shadows and highlighters. But in sunlight—versus candle- or chandelier light—glittery can turn garish fast. A better alternative? A glowy primer, i.e., a base layer that not only helps your makeup go on smoothly—and stay put in the heat—but makes you seem subtly "lit from within," according to Nelson. (A good one: Cover FX Illuminating Primer, \$38, coverfx.com.)

7**BE GOLDEN**

Daylight adds a dose of high-def to any occasion, so if your legs are on view, so are any spider veins or dimples. To help hide flaws and add convincing color, use a tanner that works gradually. You'll cut your risk of going overboard or creating streaks. (The gold standard, as it were: Jergens Natural Glow 3 Days to Glow Moisturizer, \$9, at drugstores.)

GORGEOUS ON THE GO

New little finds to toss in your purse for mid-party fixes

HAIR No matter how well you prepped your style for humidity, frizz happens. Nunzio Saviano's amazing coconut oil-infused Anti-Frizz Sheets tame pop-ups and add shine. \$18, nunziosaviano.com

FACE By now you know that sunscreen needs to be reapplied every couple of hours to be truly effective. Rather than mess up your party makeup with lotion, apply Mineral Fusion Mineral SPF 30 Brush-On Sun Defense as if you were sweeping on any normal touch-up layer of powder. \$20, mineralfusion.com

LIPS Though it's mini-size, Stowaway's Crème Lipstick in Fig packs a big punch of juicy summer color. \$15, stowawaycosmetics.com

BODY You'd really like to sneak off and shower between band sets. Instead, use Ban Total Refresh Cooling Body Cloths in Energize to cleanse and chill your skin, and coat it with a layer of silky powder. \$3.50, at drugstores

PROP STYLING BY SARAH GUIDO-LAAKSO FOR HALLEY RESOURCES.
FOOD STYLING BY MICHELLE GATTON.

the sun!

Backyard BBQs, afternoon weddings... many a summer weekend brings opportunities to party the day away. To look done-up rather than overdone (and to avoid makeup melt!), try these simple tricks. BY A.J. HANLEY

Leader of the pack

After countless trips together, Rachael and her stylist **JANE HARRISON FOX** have mastered the art of the expertly (and neatly) stuffed suitcase. Check out their must-have items to save space and get organized for your next trip!



1. The **In Bag Leopard Jewellery Organizer** has 10 compartments to keep necklaces from getting tangled. \$30, containerstore.com
2. Stash shampoo and other liquids (Rach never travels without antistatic spray and hairspray) in the **Coated Toiletry Pod Roll-Up** to prevent spills in your bag. \$40, hadakishop.com
3. Keep shoes and clothes you've worn in nylon **Go Clean Set** bags to prevent them from mingling with clean items. \$52 for four, flight001.com
4. Stash easily misplaced essentials, like socks or electronic cords, in a **Suede Boho Zip Pouch**. \$69, markandgraham.com
5. A custom photo (hi, Isaboo!) **Luggage Tag** helps your stuff stand out at baggage claim. \$10 each, zazzle.com
6. Soft PJs can make any bed feel more like yours. The **Sateen Aerodot Pajama** set comes with its own bag so the top and bottoms stay together. \$50, tepperjacksononline.com
7. The sturdy yet lightweight **Rockland Metallic 3 Piece Upright Set** maneuvers easily—and stylishly! \$150, wayfair.com



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Where families find answers

Turn your backyard into a Liquid Gold mine.



VELVEETA® Queso Burgers

How do cheeseburgers technically become Queso Burgers? By being topped with a melty mixture of VELVEETA and RO*TEL® Diced Tomatoes & Green Chilies.

Prep Time: 20 min. | Makes: 6 servings

What you need:

- 1.5 lbs. ground sirloin
- 1 lb. (16 oz.) VELVEETA, cut into 1/2-inch cubes
- 1 can (10 oz.) RO*TEL® Diced Tomatoes & Green Chilies, undrained
- 6 hamburger buns
- 6 pieces leaf lettuce
- 1 large tomato, cut into 6 slices

Make it:

Heat grill to medium heat. Shape meat into 6 (1/2-inch thick) patties. Grill 4 to 5 min. on each side or until done (160°F). Meanwhile, microwave VELVEETA and RO*TEL® in microwaveable bowl on HIGH 5 min. or until VELVEETA is completely melted, stirring after 3 min. Place burgers on bottom halves of buns; top each with 2 Tbsp. VELVEETA sauce. Cover with lettuce, tomatoes and tops of buns.

For more Liquid Gold recipes visit VELVEETA.com



Take a **bite** outta life!



JULY/AUGUST 2015

New 30-Minute Meals for Summer p. 84 • **America's 51 Best Mail-Order Foods** p. 92
No-Bake Cakes from Master Bakers p. 100 • **Clambake How-To (It's Easier Than You Think!)** p. 106

FOOD STYLING BY BRIAN PRESTON-CAMPBELL

PHOTOGRAPHY BY TOM SCHIERLITZ

JULY/AUGUST 2015
RACHAELRAYMAG.COM

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30

minute MEALS

BY RACHAEL RAY

These easy summer recipes—fast salads, awesome burgers, chilled pastas—leave you plenty of time to play (or nap in the hammock)!



Louisiana Shrimp Salad

SERVES 4

The inspiration for this dish comes from the trinity of staple ingredients in Cajun and Creole cooking: bell peppers, celery and onions.

- 2 bay leaves
- A few whole black peppercorns
- $\frac{1}{2}$ lemon, thinly sliced
- $1\frac{1}{2}$ lbs. large shrimp, peeled and deveined, tails removed
- 2 tbsp. sherry vinegar
- 2 tbsp. chopped thyme
- 1 tbsp. superfine sugar or light agave syrup
- 1 tbsp. Dijon mustard
- 1 tsp. to 1 tbsp. hot sauce, preferably Tabasco
- 1 small shallot, grated
- 1 large clove garlic, grated
- Salt and pepper
- About $\frac{1}{3}$ cup olive oil
- 4 ribs celery with leafy tops, chopped
- 1 red onion or sweet yellow onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 small bunch scallions, whites and greens sliced on an angle
- 2 Fresno or red finger chiles, seeded and finely chopped
- 1 head iceberg lettuce or large romaine heart, chopped

▷ In a large pan of water, bring the bay leaves, peppercorns and lemon slices to a boil. Add the shrimp; cook until pink, 2 to 3 minutes. Drain; transfer the shrimp to a bowl of ice water. When cold, drain and dry well. Halve horizontally along the devein line.

▷ In a large bowl, whisk the vinegar, thyme, sugar, Dijon, hot sauce, shallot and garlic; season with salt and pepper. Gradually whisk in the olive oil. Toss with the shrimp, celery, onion, bell pepper, scallions and chiles. Line a platter with the lettuce; top with the shrimp.



Cold Pasta alla Norma

SERVES 4

This is a summery take on a favorite spicy Sicilian recipe. In this version, fried eggplant is replaced with grilled eggplant, then tossed with halved cherry tomatoes and cold spaghetti.

GRILLED EGGPLANT

- 1 heavy medium eggplant
- Salt
- 6 tbsp. EVOO
- 1/3 cup good-quality balsamic vinegar

- 1 tbsp. acacia honey or light agave syrup
- 3 large cloves garlic—2 crushed, 1 pasted or finely chopped
- 2 pints cherry tomatoes, halved
- 1 cup basil (loosely packed), torn
- A fat handful of flat-leaf parsley, chopped
- 1 red chile, such as finger or Holland chile, finely chopped

PASTA

- 1 lb. spaghetti
- 1/2 lb. ricotta salata, crumbled
- Black pepper

- ▷ Bring a large pot of water to boil for the pasta.
- ▷ Heat a grill pan, griddle or grill over medium-high.
- ▷ Slice the eggplant no more than 1/2 inch thick **[A]**. Arrange the eggplant slices on a clean kitchen towel. Sprinkle all over with salt and let sit a few minutes to drain out some of the juices. Pat the eggplant dry. In a medium bowl, whisk 3 tbsp. EVOO, the vinegar, honey, crushed garlic and 1/3 cup water. Add the eggplant; turn to coat.
- ▷ Grill the eggplant until tender, 3 to 5 minutes on each

- side, brushing with more of the EVOO mixture if dry **[B]**. Let cool and chop into bite-size pieces.
- ▷ In a large bowl, combine the tomatoes, basil, parsley, chile, the remaining 3 tbsp. EVOO and the pasted garlic **[C]**. Add any leftover EVOO mixture from the eggplant, discarding the crushed garlic; toss to coat.
- ▷ Salt the boiling water. Add the pasta; cook to al dente. Drain the pasta, then run it under cold water. Drain well, then add to the tomato mixture. Add the eggplant and cheese; toss. Season with salt and pepper.



Pistachio-Citrus Pesto with Green Beans & Gemelli

SERVES 4 TO 6

- $\frac{1}{3}$ – $\frac{1}{2}$ cup shelled pistachios
- 1 cup (packed) basil
- 1 cup (packed) flat-leaf parsley
- $\frac{1}{2}$ cup (packed) mint
- 1 small red chile, such as finger or Holland chile, seeded and chopped
- 2 small or 1 large clove garlic, crushed
- 1 lemon, juiced (about 4 tbsp.)
About 2 tsp. lemon zest
About 2 tsp. orange zest
Salt and pepper
About $\frac{1}{3}$ to $\frac{1}{2}$ cup EVOO, plus more for drizzling
- $\frac{1}{4}$ cup (a fat handful) grated pecorino cheese
About $\frac{1}{2}$ lb. green beans, trimmed and cut in half
- 1 lb. gemelli pasta

▷ Bring a large pot of water to boil for the green beans and pasta.
▷ Preheat the oven to 350°. Spread the nuts on a rimmed baking sheet and bake until toasted, about 6 minutes. Let cool; place in a food processor. Add the basil, parsley, mint, chile, garlic, lemon juice, and lemon and orange zest; season with salt and pepper. Pulse into a thick pesto, then gradually stream in EVOO until the pesto becomes a little creamy. Transfer to a large serving bowl; stir in the cheese.

▷ Salt the boiling water. Add the green beans and cook until crisp-tender, 2 to 3 minutes. Using a strainer or large slotted spoon, scoop out the beans and transfer to a large bowl of ice water. When cold, drain and dry well. Add the beans to the pesto. Add the pasta to the boiling water; cook to al dente. Drain the pasta and toss with the pesto and beans; season. Serve at room temperature or cold, adding a drizzle of EVOO if the pasta seems dry.



BURGER SEASON!

Celebrate the Fourth of July—and beyond—with some fun on a bun. These recipes are three of my summer favorites.

**5-SECOND
GARLIC
TRICK!**
SEE P. 115



Big Smacks

MAKES 4

These double-the-cheese burgers are smack-your-lips good! The recipe was inspired by that all-American classic, the drive-through double-decker.

- 1½ lbs. ground sirloin (80% lean)
- 1 small onion—2 tbsp. grated, the remainder finely chopped
- About 1 tbsp. plus 1 tsp. Worcestershire sauce
- Kosher salt and black pepper
- 2 tbsp. butter
- 1 clove garlic, crushed
- ⅓ cup ketchup
- ⅓ cup crème fraîche or sour cream

- 3 tbsp. sweet or dill pickle relish
- 2 tbsp. chopped tarragon
- 8 slices yellow cheddar or yellow American cheese
- 4 soft burger rolls or brioche rolls, very lightly toasted
- About 1½ cups chopped romaine hearts
- 1 ripe tomato, seeded and chopped
- 8 thin dill pickle slices

- ▷ Heat a cast-iron skillet or griddle pan over medium-high.
- ▷ In a medium bowl, combine the beef, the grated onion and about 1 tbsp. Worcestershire sauce; season with salt and pepper. Form into 4 patties, thinner in the centers for even cooking. In a small saucepan,

melt the butter over medium heat. Add the garlic, swirl 1 minute, then remove the garlic butter from the heat.

▷ In a small bowl, stir the ketchup, crème fraîche, relish, tarragon and about 1 tsp. Worcestershire sauce until blended; season the sauce.

▷ Cook the patties, turning occasionally and basting with the garlic butter as they cook, until browned, about 8 minutes. During the last minute or so of cooking, top each patty with 2 slices of cheese, stacking askew to form an eight-pointed star. Tent the pan loosely with foil to melt the cheese.

▷ Scatter the finely chopped onion on the bun bottoms. Top with the hot patties, lettuce, tomato and pickles. Slather the bun tops with the sauce and set in place.

Uptown Girl Burgers

MAKES 4

Dried porcini mushrooms and horseradish gremolata (a mix of herbs, citrus zest and garlic) make these burgers special enough for a party.

- 1 tbsp. olive oil
- 2 large onions, thinly sliced
- 1 bay leaf
- Salt and pepper
- ½ cup dry white wine
- ¼ cup (a small handful) dried porcini mushrooms
- 1½ lbs. ground sirloin (80% lean)
- ¼ cup (a small handful) flat-leaf parsley
- About 1 rounded tbsp. grated peeled fresh horseradish root
- About 1 tbsp. lemon zest
- 2 cloves garlic, crushed
- 2 tbsp. butter
- ½ lb. Fontina Valle d'Aosta or ripe, soft Taleggio cheese
- Leaf lettuce
- 4 brioche or other burger buns, very lightly toasted

▷ In a medium skillet, heat the oil over medium. Add the onions and bay leaf; season with salt and pepper. Cook, stirring often,



until the onions are light brown and very soft, 20 to 25 minutes. Add the wine; stir until it evaporates, about 5 minutes. Discard the bay leaf. Heat a cast-iron skillet or griddle pan over medium-high.

▷ Meanwhile, using a spice mill or clean coffee grinder, grind the mushrooms into a fine powder. In a medium bowl, combine the beef and mushrooms; season.

▷ On a cutting board, combine the parsley, horseradish, lemon zest and garlic. Finely chop, adding extra horseradish if you like more heat. Mix the gremolata into the beef. Form into 4 patties, thinner in the centers for even cooking.

▷ In a small dish, melt the butter in the microwave.

▷ Cook the patties, turning occasionally and basting with the melted butter as they cook, until browned, about 8 minutes. During the last minute or so of cooking, slice or shred the Fontina (or slice or scoop the Taleggio) onto the patties. Tent the pan loosely with foil to melt the cheese.

▷ Serve the burgers on lettuce-lined buns topped with the caramelized onions.

“Hello, Friend” Burgers: Thin Patties on Toast

MAKES 4

When I was a kid, my mom and I would go out for a drive and get lost on purpose to have a little adventure. If we ended up in a pickle about where to eat, we would pull into a Friendly’s, the classic East Coast burger and ice cream chain, for a patty on toast with onions (add Swiss and mustard for me). For a real back-in-the-day experience, serve these with some crinkle-cut fries sprinkled with Old Bay Seasoning.

1½ lbs. ground beef
Kosher salt and
freshly ground
pepper

1 cup finely chopped
onions or shallots

4 slices Swiss cheese

8 slices good-quality
white bread, lightly
toasted

Room-temperature
butter, for spreading

8 thin dill pickle slices
Dijon or brown mustard
Lettuce, sliced
tomato and sliced
red onions

▷ Heat a cast-iron skillet or griddle pan over medium-high. Form the beef into 4 thin patties. Season with salt and pepper. Press ¼ cup onion into one side of each patty.

▷ Place the patties, onion side down, in the skillet. Cook, pressing down with a spatula, until browned, 2 to 3 minutes per side. After you flip the patties, top with the cheese.

▷ Butter the toast. Transfer each patty to a piece of toast. Top with the pickles, Dijon and remaining toast. Serve with the lettuce, tomatoes and onions.

Hot Dog Flautas

SERVES 4

FLAUTAS

- 8 good-quality, 6- to 8-inch beef, pork or vegan hot dogs, such as Fearless Franks
- 1 tbsp. olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 Serrano chiles, seeded and chopped
- Salt and pepper
- 1 can (15.5 oz.) spicy vegetarian refried beans
- About 1 tsp. (about 1/3 palmful) ground cumin
- 8 6-inch corn or flour tortillas
- 1 1/2–2 cups shredded easy-melting cheese, such as pepper jack, Monterey jack or cheddar
- Natural cooking spray or cooking oil, for brushing

TOPPINGS

- 1/2 small red onion, finely chopped
- 1 Serrano or jalapeño chile, seeded and finely chopped
- 3 plum tomatoes, seeded and chopped
- 1/4 cup (a small handful) cilantro, chopped
- 1/4 cup Mexican crema or sour cream
- 1/4 cup yellow mustard
- 1 small Hass avocado—halved, pitted and diced
- 1 lime, juiced
- Chopped lettuce, such as romaine hearts
- Pickled jalapeño slices

▷ In a large skillet, bring about 1 inch of water to a boil over medium-high. Reduce the heat to low, add the hot dogs and cook gently until heated through, about 5 minutes.

▷ Heat a grill or griddle pan over medium, or preheat the oven to 375°.

▷ In a medium skillet, heat the oil, one turn of the pan, over medium-high. Add the onion, garlic and chiles; season with salt and pepper. Cook, stirring constantly, until softened, a couple of minutes. Stir in the beans and 1/2 cup water; season with the cumin.

▷ Slather the tortillas with the bean mixture and top with the cheese. Remove the dogs from the water and pat dry. Place one dog at one end of each tortilla, then wrap and roll. Spray the flautas with cooking spray or lightly brush with oil

and grill, griddle or bake, starting seam side down and turning occasionally, until the tortillas are golden and crunchy and the dogs are crispy at the ends, about 5 minutes.

▷ In a small bowl, combine the red onion and chile. Sprinkle with salt and let the mixture stand a few minutes until juices form. Toss with tomatoes and cilantro to make pico de gallo. (Instead of making your own pico de gallo, you can use store-bought pico or salsa.)

▷ In a small bowl, stir together the crema and mustard.

▷ In another small bowl, dress the avocado with the lime juice.

▷ Line plates with the lettuce; top with the flautas. Garnish with the pico de gallo, mustard crema, diced avocado and a few pickled jalapeño slices.

FLAUTA FIESTA!

These Tex-Mex roll-ups are larger than a taquito, smaller than a burrito—and a whole lotta fun!







We tried hundreds of eats
nominated by chefs, food writers and local experts to find the
most awesome, most iconic, most delicious from every state (plus DC)—all of
which can be shipped straight to your door. You're gonna need a bigger mailbox!

BY ROBIN HILMANTEL AND LAMBETH HOCHWALD • ADDITIONAL REPORTING BY KATHLEEN SUICO • PHOTOGRAPHY BY LEVI BROWN



Delaware

Connecticut

Florida

Kentucky

ALABAMA

Creamy, tangy white barbecue sauces reign in this part of the South—and none is as popular as the **Original White Sauce**, first served in Decatur in 1925. Slather it on chicken and pork or use it to dress up potato salad. \$5 for 16 oz., bigbobgibson.com

ALASKA

The **Alaskan Sampler** comes with a dozen local specialties, including reindeer sausage and reindeer jerky! \$51, indianvalleymeats.com

ARIZONA

Tamales are synonymous with Arizona. Family-owned Tucson Tamale stuffs its cornhusk-wrapped, masa-filled packets with more than 25 different meat or veggie fillings—plus dessert options. From \$36 for 12, tucsontamale.com

ARKANSAS

Legend has it **cheese dip** was invented in 1935 at a restaurant named Little Mexico (now called Mexico Chiquito) in Hot Springs. Today, the melty orange stuff is served at pretty much every Mexican eatery across the state. Pancho's is so popular it's even in local supermarkets. \$4.50 for 26 oz., panchoscheesedip.com

CALIFORNIA

The **It's-It**—ice cream (available in six flavors) sandwiched between two chewy oatmeal cookies and coated in a thin shell of dark chocolate—was sold exclusively in San Francisco for four decades. Fanatics can now find the treats throughout California—or in the mail. \$22 for 24, itsiticecream.com



“WHAT MAKES WICK'S SUGAR CREAM PIE TRULY GREAT IS WHEN THE CREAM SOAKS INTO THE CRUST, GIVING IT A CHEWY TEXTURE.”

MARK NEWMAN, EXECUTIVE DIRECTOR OF VISIT INDIANA

COLORADO

No kidding around! Goats rule the pastures in Colorado. The **Summit Collection** features eight awesome goat's-milk cheeses, including chèvre logs, bloomy rind cheeses and aged cheeses. \$89, haystackgoatcheese.com

CONNECTICUT

The Bloom family has been harvesting briny **Bluepoint oysters** from Long Island Sound since the 1940s—in fact, they helped popularize the variety. We found a pearl in one during our taste test! \$25 for 12, coppislandoysters.com

DELAWARE

A must-visit destination for beachgoers, Snyder's Candy celebrates its 75th anniversary this year. Try the assorted box of **salt water taffy** and get hooked on flavors like coconut, watermelon and green apple. \$9 for 1 lb., snyderscandy.com

FLORIDA

What's better than a slice of tangy Key lime pie, Florida's official state treat? Frozen **Key Lime Pie on a Stick**, of course. Each sweet-and-tart wedge is covered with thick Belgian chocolate. \$6 each, keylargochocolates.com for info

GEORGIA

Move over, peaches: Georgia also produces almost half the country's peanuts. Atlanta-based Georgia Grinders makes insanely delicious small-batch **crunchy peanut butter** from just two ingredients: local peanuts and sea salt. \$7 for 12 oz., naturalmond.com

HAWAII

Extra-flavorful **Hawaiian Honey Glazed Macadamias** are coated with honey harvested from beehives on the Big Island. \$6 for 4.5-oz. bag, hawaiianhost.com

IDAHO

Don't be fooled by the name: The popular **Idaho Spud Bar** contains no potatoes. Originally marketed as a healthful candy bar back in 1918, it features a cocoa-flavored marshmallow covered with dark chocolate and coconut (perhaps that's the healthy part?). \$11 for 12, idahospud.com

ILLINOIS

The founder of Lou Malnati's got his start working in Chicago's first deep-dish pizzeria before opening his own place in 1971. His ooey, gooey **deep-dish pizza** is often touted as the best in town. \$60 for 2 plain or one-topping pizzas, loumalnatis.com

INDIANA

Original recipes for **sugar cream pie** (aka Hoosier Pie) date back to the early 1800s, but Duane "Wick" Wickersham made the creamy sweet super-popular during the 1940s. The family-owned business now holds a patent on its recipe. \$23 for 6 pies, wickspies.com for info

IOWA

Iowa is the top pork-producing state in the country, and the folks behind La Quercia's spicy **'Nduja Americana** spread (a cross between spicy sausage and pâté) go whole hog when it comes to their work: The husband-and-wife team learned how to make traditional cured meats while living in Parma, Italy. \$8 for 5 oz., laquercia.us for info

KANSAS

A nod to the state's official flower, **All-Natural Sunny Seeds** are sunflower seeds that have been covered in milk chocolate and a hard candy coating. Bonus: They come in a flower-shaped package. \$6.50 for 4 oz., sunflowerfoodcompany.com

KENTUCKY

Woodford Reserve Mint Julep Bourbon Balls are a decadent mash-up of two beloved Kentucky classics. \$17 for 8-oz. box, ruthhuncandcandy.com





LOUISIANA

This state harvests about 95 percent of the country's **crawfish**, and Louisiana Crawfish Company ships the critters live or fresh-boiled with seasoning, bibs—and Mardi Gras beads. \$55 for 5-lb. boiled pack, lacrawfish.com

MAINE

Locals claim that Maine is the birthplace of the **whoopie pie**, traditionally two chocolate cake-like rounds with fluffy cream filling in between. Wicked Whoopies makes them in more than 25 flavors, like banana cream and red velvet. \$26 for 12, wickedwhoopies.com

MARYLAND

In the 1800s, fishermen from Smith Island (located in the Chesapeake Bay) would go out to sea for months at a time. Their wives would send them off with a **Smith Island cake**—20 layers of alternating yellow cake and fudge icing—as a reminder of home. Order one from the island's famous (and only) bakery. \$37 for a 6-inch cake, smithislandcake.com

MASSACHUSETTS

Also known as Boston clam chowder, **New England clam chowder** has been simmering throughout the state since at least the 1830s—and everyone has a fave recipe. This thick, creamy version features fresh, hand-shucked Atlantic clams for a rich, briny flavor. \$30 for 1½ gallon, bayshorechowders.com

MICHIGAN

Some historians say that the **Coney Island hot dog**, a Detroit specialty, was invented by Greek immigrants who settled here by way of New York. They put their spin on the franks they tried in Coney Island by topping them with a beanless chili, mustard and diced onions. One of the oldest joints ships kits complete with a cute paper hat. From \$40 for 12 hot dogs, americanconeyisland.com

MINNESOTA

Known as “The Land of 10,000 Lakes,” the state's actual count is more impressive: 11,842. Many of these waters are home to **walleye**, the state fish known for its mild, flaky flesh. Order fresh fillets that are hand-caught by American Indian tribal fishermen and shipped the same day. \$80 for 5 lbs., redlakewalleye.com

Louisiana



Mississippi



MISSISSIPPI

A cross between Thousand Island dressing and rémoulade, **comeback sauce** originated in Jackson and has become a local go-to dipper for all things fried. \$11 for 12 oz., themississippigiftcompany.com

MISSOURI

Toasted ravioli is said to have been invented in St. Louis when a chef accidentally dropped a ravioli into a deep fryer. Order them from a local favorite on the Hill, an Italian-American neighborhood. \$9 for 1 lb., mamatoscano.com

MONTANA

Huckleberries grow all over Montana, and in one small kitchen in Bigfork, a family operation makes sweet-tart **wild huckleberry syrup** in small batches. Drizzle it on pancakes or use it in dressings. \$8.50 for 12 oz., evagates.com for info

NEBRASKA

The **Runza sandwich**—a stuffed pocket with ground beef, cabbage, onions and spices—took off in 1949 when a brother-and-sister duo opened Runza Drive Inn in Lincoln. \$110 for 12, runza.com

NEVADA

There's an area known as the “Oasis of Nevada” where cantaloupes grow. And Lattin Farms is famous for an addictive **cantaloupe jam**. \$6.50 for 8 oz., lattinfarms.com for info

NEW HAMPSHIRE

Fuller's Sugarhouse taps around 10,500 trees to make maple syrup and melt-in-your-mouth **maple candy**. \$15 for 8-oz. box, fullerssugarhouse.com

NEW JERSEY

A **pork roll** (cured meat that could double for Canadian bacon), egg and cheese sandwich is a Jersey diner staple. Taylor Ham is the original brand. \$27 for two 1½-lb. rolls, jerseyporkroll.com

NEW MEXICO

Add hot water to Kakawa Chocolate House's granulated **drinking chocolate elixirs** for an uber-rich, not-too-sweet ho-cho. \$15 for 6 oz., kakawachocolates.com

NEW YORK

Lines at NYC's Ess-a-Bagel often extend down the block. The chewy-yet-fluffy boiled and baked **bagels** are worth the wait. (They're an EDWRR staff favorite!) \$15 for 13, ess-a-bagel.com

NORTH CAROLINA

Dense **Moravian sugar cake** is topped with melted cinnamon sugar. \$15 for two 8-inch squares, shop.oldsalem.org

NORTH DAKOTA

Carol Widman's Candy Company, a fourth-generation sweet shop, is famous for its chocolate-covered potato chips—aka **Chippers**. \$19 for 1 lb., carolwidmancandy.com for info



Michigan



New York

“THE BEAUTY OF MORAVIAN SUGAR CAKE IS IN ITS SIMPLICITY. THIS IS THE BEST ‘COFFEE CAKE’ I’VE EVER HAD.”

ELIZABETH KARMEL, CHEF, COOKBOOK AUTHOR AND GREENSBORO NATIVE





Ohio



Tennessee



South Dakota



Wisconsin

OHIO

Locals are rightly obsessed with small-batch, super-creamy Graeter's ice cream—particularly their signature flavors made with supersize chocolate chips. \$60 for 6 pints, graeters.com

OKLAHOMA

The recipe for Aunt Bill's Brown Candy (printed in *The Oklahoman* newspaper every year) calls for two people to make it, so buying the praline-like fudge is much easier. \$25 for 16-oz. box, woodycandy.com

OREGON

Oregon is overflowing with craft breweries, and Rogue grows and harvests ingredients for its 40 varieties of beer. From \$6.25 for 22 oz., madeinoregon.com

PENNSYLVANIA

Philly folks love to debate where to get the best cheesesteak, but only one of the top places ships—Jim's Steaks. \$99 for 4, jimssteaks.com for info

RHODE ISLAND

Coffee milk (milk mixed with a sweetened liquid coffee concentrate) is the official state drink. And Autocrat is the brand to make it with. \$8 for 32 oz., littlerhodyfoods.com

SOUTH CAROLINA

Callie's Charleston Biscuits are the next best thing to having a southern grandma in your kitchen. Pop 'em in the oven and they taste freshly made. From \$40 for 24, calliesbiscuits.com

SOUTH DAKOTA

The best kuchen—a German cake with a custard-like topping—comes from a small operation in the equally small city of Eureka. Locals go nuts over the prune Kuchen-for-One. Yes, prune. \$48 for 13, eurekakuchenfactory.freesevers.com for info

TENNESSEE

In 1912, the first candy bar with mix-ins was invented in Nashville and later became a sponsor of the Grand Ole Opry. Still made today, Goo Goo Clusters feature caramel, marshmallow nougat, roasted peanuts and milk chocolate. \$17 for 12, goo goo.com

TEXAS

If you can't make it to the Salt Lick in Driftwood (and you should—it's one of the best barbecue joints in the world), having them send their 14-hour smoked beef brisket with barbecue sauce is almost as good. \$60, saltlickbbq.com

UTAH

The beehive is Utah's official symbol. And Cox Honeyland's creamed honey should be the state's official breakfast treat. Put some on a toasted English muffin to create a gooey, heavenly bite. \$4.25 for 8 oz., coxhoney.com

VERMONT

Founded in 1892 by dairy farmers looking for a way to turn their surplus milk into cheese, Grafton Village Cheese still uses milk from local farms to make its famed aged cheddars. Try the mild two- or sharper, tangier four-year-aged version. From \$10 for ½ lb., graftonvillagecheese.com

VIRGINIA

One of the punniest foods to be nominated: Surryano Ham Slices are a play on the words Surry, where it's made, and serrano. This ham gets dry-cured, smoked for seven days over hickory wood, then aged more than 400 days. \$40 for three 4-oz. packages, edwardsvaham.com

WASHINGTON

Pure Food Fish Market, an iconic stall in Seattle's Pike Place Market, gets its fish from the icy waters of the North Pacific. Order whole Northwest king salmon by the pound and the fishmongers will cut up fillets or steaks at no extra charge. From \$60 for 6 lbs., freshseafood.com

WASHINGTON, DC

If Ben's Chili Bowl is good enough for President Obama to visit, it's good enough for this list. The landmark restaurant ships its famed all-beef chili con carne, studded with fresh green peppers, onions and kidney beans. \$64 for six 1-pint containers, benschilibowl.com

WEST VIRGINIA

Pepperoni rolls were invented by Giuseppe "Joseph" Argiro as a portable staple for Italian coal miners around the 1930s. Today, the soft white rolls stuffed with pepperoni sticks, slices or chunks can be found all over the state, especially in Italian bakeries like the celebrated Tomaro's. \$25 for 12, tomarobakery.com for info

WISCONSIN

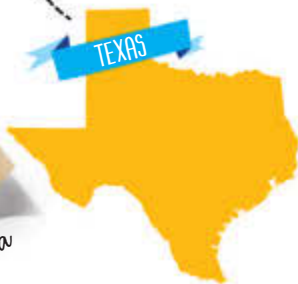
Brat lovers from far and wide name-drop Usinger's, a family-owned sausage shop opened in the late 1800s, which now makes tons of likable links. We grilled up a bunch and particularly loved the Smoked Bratwurst with Cheddar Cheese and Jalapeno Peppers. \$4.50 for 4, usinger.com

WYOMING

You don't need to be a hunter to enjoy tender elk steaks from the Jackson Hole Buffalo Meat Company, a go-to game source since 1947. Hint: Go ahead and order some buffalo steaks while you're at it. From \$100 for 2 lbs., jhbuffalomeat.com

“WHEN I'M HOMESICK, ONE BITE OF SALT LICK BRISKET IS ENOUGH TO BRING ME RIGHT BACK TO HILL COUNTRY.”

SHAY SPENCE, EVERY DAY WITH RACHAEL RAY
EDITORIAL ASSISTANT AND AUSTIN NATIVE



*Feeling
hungry?*

Visit [RachaelRayMag.com/
mailorder](http://RachaelRayMag.com/mailorder) to see pictures
of all 51 treats and
order your favorites
in a click!



A hand is holding a rectangular cake on a white tray. The cake is composed of layers of chocolate cake and orange-colored biscuits. The top of the cake is decorated with chocolate shavings. In the background, an open refrigerator is visible, showing shelves with various items including a white pitcher, a white bottle, and a clear container with white eggs.

Dorie
Greenspan's
**Mocha
Buttercream
Icebox Cake**



play

it

cool

GIVE YOUR OVEN
A BREAK AND
LET YOUR FRIDGE
DO THE WORK!
WE CHALLENGED
THE COUNTRY'S
TOP PASTRY PROS
TO LAYER COOKIES
AND CREAM AND
OTHER SWEET
(AND SALTY!)
THINGS TO CREATE
THE PRETTIEST,
TASTIEST NO-BAKE
ICEBOX CAKES.

WHO SAYS YOU
CAN'T HAVE YOUR
CAKE AND
CHILL OUT, TOO?

Christina
Tosi's
**Ritz Cracker
Icebox
Cake**



Joanne
Chang's
**S'mores
Icebox
Cake**



Michael
Laiskonis's
**Strawberry
Cream
Cheese
Charlotte**



Dominique
Ansel's
**No-Bake
Blueberry
Coconut
Cake**





"When a dessert is more of an arts and crafts project than it is baking, you can play around. Go ahead and change the number of layers, make the cake a square instead of a rectangle, add a little spice to the frosting."

—Dorie Greenspan,
author of *Baking Chez Moi*

"After trying out some classic icebox cakes, I started to think, if you're using a cookie—why not a cracker? I like that salty-sweet flavor profile. Ritz Crackers have a buttery, salty taste that balances the fruity filling really well."

—Christina Tosi, owner of Momofuku Milk Bar in NYC and Toronto, author of *Milk Bar Life*

Ritz Cracker Icebox Cake

SERVES 8
PREP 20 MIN (PLUS CHILLING)

- 1½ cups grape jelly
- 2 containers (8 oz. each) whipped topping, such as Cool Whip, defrosted in the refrigerator
- 54 Ritz Crackers (2 sleeves from a 13.7-oz. box)

1. In a large bowl, heat the jelly in the microwave on high in 30-second increments, stirring occasionally, until just melted but not hot. Whisk the jelly

until smooth. (If it's hot, let cool before continuing.)

2. Add 1 cup whipped topping to the jelly; whisk until smooth. Add the remaining whipped topping; gently fold until just blended.

3. Spread 2 tbsp. grape cream in the bottom of a 9-inch pie or tart pan. Arrange about 18 crackers on the cream in an even layer (do not overlap). Top with 1 cup grape cream.

(As you build the cake, be sure to leave some of the edges of the crackers exposed.) Arrange

Using a whisk or an electric mixer, beat the whites just until soft peaks form. Fold the yolks into the whites. Fold the egg mixture into the butter mixture until just blended. Fold in the melted chocolate (the frosting will still be slightly grainy).

3. In a wide, shallow bowl, stir the espresso and the remaining 2 tbsp. sugar until the sugar dissolves. Place 1 cookie in the espresso; let soak 3 seconds. Flip cookie over; let soak 3 more seconds. Transfer to a rectangular plate or platter. Repeat with 7 more cookies, arranging the cookies in a rectangle 2 cookies wide and 4 cookies long.

4. Spread ½ cup of the frosting on the cookies, leaving the scalloped edges exposed. Repeat four more times with the remaining cookies, espresso mixture and frosting to make a five-layer cake. Top with the chocolate curls. Refrigerate until the cookies soften, at least 3 hours.



"My cake is like a refined version of a no-bake cheesecake—the filling is light and airy, and the citrus gives it complexity.

You can use other berries and add your favorite fresh herbs, like raspberries with mint or tarragon. It's a way to make this cake your own."

—Michael Laiskonis,
Creative Director, Institute of
Culinary Education, NYC

Strawberry Cream Cheese Charlotte

SERVES 10
PREP 30 MIN (PLUS CHILLING)

- 1 cup plus 2 tbsp. sugar
- 2 tbsp. orange zest
- 10 fresh basil leaves
- 2 pts. strawberries, hulled and quartered
- About 30 hard ladyfinger cookies (such as savoiardi)
- 1 tsp. powdered gelatin
- 1 stick butter, at room temperature
- ⅛ tsp. fine sea salt
- 10 oz. cream cheese, at room temperature
- ¼ cup crème fraîche or sour cream
- ¼ cup fresh orange juice
- 4 tsp. fresh lime juice
- 1¼ cups heavy cream
- ½ cup unsalted pistachios, roughly chopped

about 12 crackers on top of the cream in an even layer; top with 1 cup cream. Arrange about 7 crackers on top of the cream; top with 1 cup cream. Repeat with 7 more crackers and top with ½ cup cream. Arrange about 6 crackers on top of the cream; top with ½ cup cream. Arrange about 3 crackers on top of the cream; top with remaining cream. Top with 1 cracker.

4. Refrigerate the cake until the crackers soften, at least 4 hours but preferably overnight.



1. In a small saucepan, bring $\frac{1}{2}$ cup sugar, the orange zest, basil leaves and 1 cup water to a simmer over low, stirring occasionally, until the sugar dissolves. Let cool; strain into a wide, shallow bowl. Transfer 6 tbsp. of the syrup to a medium bowl; add the strawberries and toss to coat. Cover and chill.

2. In the bowl with the remaining syrup, quickly dip the ladyfingers. Line the edges of a 9-inch springform pan with 3-inch-high sides with the ladyfingers, arranging upright, rounded sides against the pan. (You may need to trim the ends of the cookies so they stand flat in the bottom of the pan.) Use any leftover ladyfingers to line the bottom of the pan, breaking the cookies to fill.

3. Pour 2 tbsp. cold water in a small microwavable bowl. Sprinkle with the gelatin; let stand until it softens, about 10 minutes.

4. Meanwhile, in a large bowl using an electric mixer, beat the remaining $\frac{1}{2}$ cup plus 2 tbsp. sugar, the butter and salt until light and fluffy, about 5 minutes. Add the cream cheese in four to five additions, beating well between additions and occasionally scraping down the bowl. Beat in the crème fraîche, orange juice and lime juice.

5. Heat the gelatin in the microwave on high until dissolved, 10 to 15 seconds. Add to the cream cheese mixture; beat just to blend.

6. In a large bowl using an electric mixer, beat the heavy cream just until soft peaks form. Fold the whipped cream into the cream cheese mixture. Spoon into the ladyfinger-lined pan, gently pressing the cream cheese mixture into the ladyfingers on the bottom and sides of the pan (it will fill about two-thirds of the pan). Smooth the top. Chill until the ladyfingers soften, at least 3 hours.

7. Spoon the strawberries and juices on top of the filling. Sprinkle with the pistachios. Remove the pan sides. Cut the cake into wedges between the ladyfingers.



"S'mores is the perfect flavor combination for an icebox cake. I love the way the graham crackers soften in the chocolate cream—they almost become cakey. But the burnt marshmallow really makes this. I broil the marshmallows and put them on top just before serving."

—Joanne Chang,

owner of Flour Bakery in Boston,
author of *Baking with Less Sugar*



No-Bake Blueberry Coconut Cake

SERVES 8

PREP 30 MIN (PLUS CHILLING)

- 4 cups heavy cream
- 2 tbsp. sugar
- 1 tbsp. coconut rum, such as Malibu (optional)
- 1 tsp. grated lime zest
- 90 sugar wafer cookies, such as Keebler Sugar Wafers or Loacker (about 10 oz.)
- $\frac{3}{4}$ cup blueberry jam
- $1\frac{1}{4}$ cups sweetened shredded coconut
- 1 cup fresh blueberries

S'mores Icebox Cake

SERVES 10 TO 12

PREP 40 MIN (PLUS CHILLING)

- 9 oz. milk chocolate, chopped
- 3 cups heavy cream
- 18 graham crackers (2 sleeves from a 14.4-oz. box), each broken in half
- 1 jar (7.5 oz.) marshmallow cream, such as Fluff

20–24 large marshmallows

1. Line an 8-inch springform pan with plastic wrap, leaving a 5-inch overhang all around.

2. In a medium bowl, heat the chocolate in the microwave on high in 15-second increments, stirring occasionally, until melted and smooth. Add $\frac{3}{4}$ cup cream; whisk until totally combined (the mixture will thicken).

3. In a large bowl using an electric mixer, beat $2\frac{1}{4}$ cups cream just until soft peaks form; add a few large spoonfuls to the chocolate mixture. Fold to blend. Add the remaining whipped cream; fold to blend.

4. Spread about two-thirds of the chocolate mixture (about 3 cups) into the prepared pan in an even layer. Spread one side of each graham

cracker square with about 1 tbsp. marshmallow cream. Insert the graham crackers upright into the chocolate mixture so that the edge of the cracker is flush with the top of the pan. Starting at the outer edge of the pan, arrange the crackers about $\frac{1}{4}$ inch apart, pointing inward toward the center of the cake, like the spokes of a wheel. Insert the remaining crackers upright in the center of the cake. Spread the remaining chocolate mixture over the top of the cake, smoothing it over the crackers and pushing to fill the spaces between them. Fold the plastic wrap overhang to cover. Refrigerate until the crackers soften, at least 8 hours.

5. Preheat the broiler. Peel back the plastic from the top of the cake; invert onto a plate. Remove the pan sides and bottom. Peel off the plastic wrap. Run a knife under hot water; wipe dry. Run along the top and sides of the cake to smooth any creases.

6. Place the marshmallows on a baking sheet; broil until toasted, 2 to 3 minutes. Place on the top of the cake, pressing to adhere. Serve immediately.

"I've loved wafer cookies since I was a kid. I always separated them and ate the cream first. And coconut is one of my favorite flavors. It's great with so many types of fruit, like the blueberries here."

—Dominique Ansel, owner of Dominique Ansel Bakery in NYC,
author of *Dominique Ansel: The Secret Recipes*

1. In a large bowl using an electric mixer, beat the cream, sugar, rum, if using, and lime zest until medium peaks form.

2. On a large platter, spread about 3 tbsp. of the whipped cream mixture in a 9-by-9-inch square. Across the top of the square, arrange 3 wafer cookies lengthwise, leaving $\frac{1}{2}$ inch between cookies and pressing the cookies into the cream. Starting about $\frac{1}{2}$ inch from the first row, arrange a second row of 3 cookies parallel to the first. Repeat four more times for a total of six rows.

3. Dollop 1 cup cream mixture on the cookies; spread in an even layer. Dollop 3 tbsp. blueberry jam on the cream; spread in an even layer. Repeat the process with cookies, cream and jam until you have five layers of cookies. Frost the tops and sides with the remaining cream mixture.

4. Using your hands, press about $\frac{1}{4}$ cup coconut onto each side of the cake, sticking it to the cream. Sprinkle the remaining $\frac{1}{4}$ cup coconut on top of the cake. Top with the blueberries. Refrigerate until the cookies are soft, at least 8 hours.



A man with curly brown hair, wearing a dark blue polo shirt and bright red shorts, is kneeling on a sandy beach. He is focused on digging in the sand with his hands. A yellow shovel is stuck upright in the sand next to him. To his left, a pile of dark seaweed sits on the sand. In the bottom left corner, a white bucket is partially visible. In the background, another person's legs and hands are visible, also near the seaweed. The overall scene is a beach picnic.

DIG THIS!

This summer,
take your beach
picnic to a *hole*
new level with L.A.
chef **Ben Ford's**
step-by-step guide
to the ultimate
clambake. BY NINA ELDER
PHOTOGRAPHY BY ALEX FARNUM

Happy as a clam(bake)

Chef Ben Ford has a flair for the theatrical.

The chef-owner of Ford's Filling Station in Los Angeles and the author of *Taming the Feast* (and the son of that guy Harrison, who you may have heard of) is famous for creating the kind of meals people talk about for years afterward—like a clambake on the beach in Malibu. The classic cookout is part craft project, part dinner party and involves stuff like shovels and seaweed and tubs of seawater. It also means you get to spend all day on the beach hanging out with your friends (you're welcome!). And, as Ford is fast to explain, it's totally doable. "Just go back to your childhood," the chef says. "Think about digging in the sand and building sand castles. It's like that, but on a larger scale."





FOOD STYLING BY JEANNE KELLEY; PROP STYLING BY SCOTT HORNE; HAIR BY MICHAEL SPARKS FOR SOLOARTISTS.COM/EVO HAIR; MAKEUP BY JULIANNE KAYE FOR CLOUTIER REMIX; WARDROBE STYLING BY SAMANTHA J. BAKER.

“I LOVE THAT YOU CAN JUST HANG OUT WITH YOUR FRIENDS AS THE CLAMBAKE COOKS. —BEN FORD



Ford and his wife, Emily, chill out while they wait for dinner. The ideal “drink pairing” for this party? A cooler full of ice-cold beer.

You can do it! Here's how.

STEP 1 GET READY

Aside from the food, you'll need a few supplies: 30 lbs. of seaweed (more on that in a moment), a canvas or burlap tarp (available at hardware stores), a rake, a shovel, two tubs (for soaking the tarp and the seaweed), medium-size rocks (enough to line your pit) and cheesecloth for bundling some of the food. The moisture in the seaweed creates the briny steam that cooks and flavors the food. You want rockweed seaweed, which you can find on some beaches. If you can't find it, ask your fishmonger (lobsters are often packed in it) or order it online from VitaminSea Seaweed

(vitaminseaseaweed.com, \$65 for 30 lbs.). And don't forget plates, utensils and a platter or cutting board for the food.

STEP 2 DIG THE HOLE

First, make sure fires are allowed on your beach. If so, find a level patch of dry sand that's at least several yards from the tide line, then start digging. You'll need a pit that's about 3 feet wide, 4 feet long and 2 feet deep.

STEP 3 ROCK OUT

Use a rake to smooth the pit, then line it with dry rocks (wet rocks can crack or explode when they get hot). If you can't find any on the beach, buy bags of river rocks at a garden-supply store.

STEP 4 FIRE IT UP

On top of the rocks, start a fire with about six 12-inch-long logs, kindling and crumpled-up newspaper. Once the flames get going, add a few logs to the fire periodically. (You'll need about 40 logs total.) Fill the tubs with seawater. Add the tarp to one tub and the seaweed to the other. Now grab a beach chair. You have a few hours to, well, burn.

STEP 5 PREP THE PIT

After about three hours, the fire should have burned down to gray, glowing embers, which means that you're ready to cook. Smooth out the embers with the rake (this will help the food cook evenly).

“CAN YOU IMAGINE A BETTER WAY TO SPEND AN AFTERNOON THAN DIGGING HOLES, BUILDING FIRES AND SUCKING DOWN SHELLFISH?” —BEN FORD

Ford's sister-in-law Alice Katz soaks up the sun at a table set up on the beach.



STEP 6 LOAD IT UP

Scatter half the seaweed on the embers in an even layer. Now it's time for the star of the show: the food. For this party for eight, Ford used 10 one-pound lobsters, 16 unpeeled, head-on jumbo shrimp, 5 pounds scrubbed littleneck clams, 3 pounds fresh Mexican chorizo links, 20 small potatoes, 5 halved red onions, 8 ears of corn, 4 large artichokes and 3 halved lemons (for serving). Toss the lobsters, corn in husks and artichokes right on the seaweed. Using large pieces of cheesecloth, wrap up the shrimp and clams in separate bundles; tie the tops. Bundle the chorizo with the potatoes (set one aside as a tester) and onions. Add to the pit. Cover the food with the remaining seaweed. Put the tester potato on top of the seaweed.

STEP 7 TOP IT OFF

Lift the tarp out of the tub and put it over the pit. If steam is escaping around or through the tarp, cover the pit with sand. You want to trap the steam inside to keep the pit hot.

STEP 8 THE BIG REVEAL

After about an hour, pull back the tarp and check the tester potato. If it's tender, rake the seaweed off the food. If the potato isn't fully cooked, cover the pit and cook until the potato is tender, 15 to 20 minutes longer. The final step: Unload the food from the pit, pile it on the platter or cutting board and squeeze with the halved lemons. Serve with plenty of napkins and cold beer. And don't forget to leave the beach like you found it: Before you go, rake up what's left in the pit and load it into large plastic bags.





DO YOUR
CLAMBAKE
ON THE
GRILL!
SEE P. 115

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— MAKEOVER MEAL —

SLIMMED-DOWN BBQ

Go hog wild with these healthy versions of smoky meats and classic sides.



BY JACKIE NEWGENT, RDN • PHOTOGRAPHY BY PETER ARDITO



RIBS DONE RIGHT The healthiest way to cook ribs (both meaty spareribs and smaller, leaner baby backs) is to grill or roast them on a rack rather than bake them in a pan. As the meat cooks, the fat drips off instead of pooling around and saturating the meat. Also, cook the ribs long enough so that the fat melts away and the flesh becomes tender—and even more delicious!

BBQ SAUCE SMARTS

When buying barbecue sauce, go for vinegar-based styles, which are lower calorie than sweet sauces made with corn syrup.

Season ribs with no-cal spice rub and a sauce sweetened with applesauce.

BEFORE

920
calories

51g
fat



AFTER

300
calories

21g
fat

SPICE-RUBBED BABY BACK RIBS

SERVES 4 **PREP** 10 MIN (PLUS MARINATING) **COOK** 20 MIN

- 1 1/4 **tsp. salt**
- 1 **tsp. chili powder**
- 1 **tsp. turbinado or light brown sugar**
- 3/4 **tsp. ground coriander**
- 3/4 **tsp. ground cumin**
- 1/2 **tsp. freshly ground black pepper**
- 1/2 **tsp. garlic powder**
- 1 **rack baby back ribs (2 lbs.), cut between ribs into 4 large pieces**
- 1 **small lime, halved**

1. In a small bowl, stir the first 7 ingredients. Place the ribs in a large baking dish. Rub the ribs all over with the cut sides of the lime, then rub with the spice mixture. Cover with plastic wrap and refrigerate 3 to 4 hours. Let ribs stand at room temperature about 30 minutes before cooking.
2. If grilling the ribs, preheat a grill or grill pan over medium. Grill the ribs, turning occasionally, until browned and tender when pierced with a fork, 20 to 30 minutes. If baking, preheat the oven to 300°. Place the ribs on a rack set inside a rimmed baking sheet, meatier side up. Cover loosely with foil and roast until tender when pierced with a fork, about 50 minutes. Preheat the broiler; broil until browned, 5 to 10 minutes.
3. Let the ribs rest about 5 minutes. Cut between the bones into individual ribs.

SKINNY BARBECUE SAUCE

- 1/3 cup cider vinegar • 1/3 cup ketchup
• 1/4 cup plus 1 tbsp. applesauce • 1 tbsp. Dijon mustard • 1 large clove garlic, minced • 3/4 tsp. freshly ground black pepper • 1/2 tsp. Worcestershire sauce • 1/4 tsp. chili powder ➔ In a bowl, whisk all ingredients. Makes about 1 cup.

PULLED CHICKEN SANDWICH WITH TANGY SLAW

SERVES 6 **PREP 15 MIN** **COOK 55 MIN**

- 2½** **tblsp. turbinado or light brown sugar**
- 1¼** **tsp. salt**
- 1¼** **tsp. freshly ground black pepper**
- ½** **tsp. sweet paprika**
- 2** **lbs. bone-in, skinless chicken breasts**
- ⅔** **cup cider vinegar**
- 1** **tblsp. ketchup**
- 2** **large cloves garlic, minced**
- ⅛** **tsp. cayenne (optional)**
- 3** **cups coleslaw mix (4.5 oz.) or shredded cabbage**
- 6** **whole-grain hamburger buns**

- 1.** Preheat the oven to 375°. In a small bowl, mix ½ tblsp. of the sugar, 1 tsp. each salt and pepper, and the paprika.
- 2.** In a large baking dish, place the chicken breasts, bone side down, and rub with the spice mixture; cover with foil. Roast until cooked through, 35 to 40 minutes. Transfer the chicken to a cutting board and let cool slightly (reserve the baking dish with the pan juices). Reduce the oven temperature to 275°.
- 3.** In a medium bowl, whisk the vinegar, ketchup, garlic, cayenne, if using, the remaining 2 tblsp. sugar and ¼ tsp. each salt and pepper for the sauce.
- 4.** Using 2 forks, shred the chicken; discard the bones. Transfer the chicken to the reserved baking dish. Add ½ cup of the sauce; toss to coat. Cover with foil and place in the oven until the chicken is heated through, about 20 minutes.
- 5.** Toss the coleslaw mix with the remaining sauce. Pile the chicken on the buns. Top the chicken with the slaw or serve it on the side.



FOOD STYLING BY MICHELLE GATTON; PROP STYLING BY COURTNEY DE WET.

Pulled chicken breast is a healthier option than the usual fatty pork shoulder.

BEFORE
680
calories

31g
fat



AFTER
290
calories

5g
fat



BONE TO PICK

The secret to making lean chicken extra moist and flavorful? Cook it on the bone and let it rest before shredding so the juices redistribute across the meat and don't seep out.



SMOKY CHEAT

A little smoked paprika gives flank steak the wood-fired flavor of classic barbecue brisket.

SMART SIPPING

Make better choices when washing down your 'cue! See how these refreshers compare.

Lemonade	150 calories
Sweet tea	135 calories
Better-for-You Sweet Tea (see recipe at right)	40 calories
Unsweetened iced tea	2 calories



Flank steak has less fat than brisket and cooks in a fraction of the time.

BEFORE

334
calories

24g
fat



AFTER

190
calories

10g
fat

FLANK STEAK “BRISKET”

SERVES 4 **PREP** 15 MIN **COOK** 7 MIN

- 2** tsp. honey mustard
- 1½** tsp. olive oil
- 1** tsp. chili powder
- 1** tsp. salt
- 1** tsp. freshly ground black pepper
- ¾** tsp. smoked paprika
- ¾** tsp. garlic powder
- ½** tsp. dried thyme or crushed rosemary (optional)
- 1** lb. trimmed beef flank steak

1. In a small bowl, whisk the honey mustard and oil. In another small bowl, stir the chili powder, salt, pepper, paprika, garlic powder and thyme, if using. Rub the mustard mixture all over the flank steak, then coat with the spices.

2. Preheat a grill or grill pan over high. Grill the steak until charred in spots, turning once, about 3½ minutes per side for medium-rare.

3. Transfer the steak to a cutting board and let rest 5 to 10 minutes. Thinly slice the steak against the grain.

BETTER-FOR-YOU SWEET TEA

1 tbsp. grated peeled fresh ginger • 8 plain black tea bags • 2 large peaches, peeled, pitted and chopped, or 8 oz. frozen peaches, thawed • 2 tbsp. honey • 8 sprigs mint ➔

In a large saucepan, bring 8 cups cold water and the ginger to a boil. Remove from heat, add tea bags and steep 5 to 7 minutes. Strain three-quarters of the tea into a large ice-filled pitcher. Strain remaining tea into a blender; add peaches and honey. Puree and add to pitcher; stir to combine. Divide among 8 tall, ice-filled glasses; garnish with mint sprigs. Serves 8.

SOUTHERN SIDES

VEGETARIAN BAKED BEANS

1 tsp. unrefined peanut oil • 1 small red onion, diced • 2 tbsp. cider vinegar • 2 cans (15 to 16 oz. each) vegetarian baked beans • ½ cup applesauce • 2 tbsp. Dijon mustard • ½ tsp. smoked paprika ➔ Preheat oven to 350°. In large nonstick skillet, heat oil over medium-high. Add onion and 1 tbsp. vinegar. Cook, stirring often, until browned, about 8 minutes. Stir in beans, applesauce, mustard, paprika, 1 tbsp. vinegar and 3 tbsp. water. Transfer to 1½-qt. baking dish. Bake uncovered until bubbling, 35 to 40 minutes. Serves 6.

CORN BREAD MINI-MUFFINS

Cooking spray • ⅔ cup yellow cornmeal • ⅓ cup whole-wheat pastry flour • 2 tsp. baking powder • ¼ tsp. salt • 2 large eggs • ⅔ cup fat-free evaporated milk • 2½ tbsp. honey • 2 tbsp. unsalted butter, melted ➔ Preheat oven to 400°. Coat 24 nonstick mini-muffin cups with cooking spray. In bowl, whisk cornmeal, flour, baking powder and salt. In large bowl, whisk eggs, milk, 1½ tbsp. honey and butter; stir in dry ingredients. Spoon into muffin cups. Bake until tester comes out clean, 9 to 10 minutes. Let cool 10 minutes; remove from pans. Drizzle with 1 tbsp. honey. Makes 24.

SLOW-COOKED GREEN BEANS

1 slice uncured bacon, chopped • 1 large red onion, thinly sliced • 2 cloves garlic, thinly sliced • 1¼ lbs. fresh green beans • ¾ cup low-sodium chicken stock • 1 tbsp. cider vinegar ➔ In large saucepan, cook bacon over medium heat, stirring often, until crispy, 3 to 5 minutes. Using slotted spoon, transfer to small bowl. Cover; chill. Add onion to pan drippings. Cook, stirring often, until softened, 5 minutes. Add garlic; stir 1 minute. Add beans, stock, 1 tsp. salt and ½ tsp. pepper; bring to boil. Cover; reduce heat to low. Simmer until beans are soft, stirring occasionally, about 2 hours. Stir in vinegar; top with bacon. Serves 4.



Skip the pork: Vegetarian baked beans have plenty of flavor on their own!

BEFORE
332
calories
8g
fat

AFTER
160
calories
2g
fat



Keep the richness, but
lose fat and calories, with
fat-free evaporated milk.


BEFORE
250
calories
9g
fat

AFTER
100
calories
3g
fat

No need for ham hocks in
these green beans topped
with just a bit of bacon.

BEFORE
129
calories
7g
fat

AFTER
70
calories
1g
fat



Using frozen yogurt in place of ice cream slashes calories and fat.

BEFORE
695
calories
38g
fat

AFTER
220
calories
7g
fat

FROZEN MISSISSIPPI MUD PIE

SERVES 8 **PREP** 20 MIN (PLUS FREEZING) **BAKE** 12 MIN

- Cooking spray**
- 6 oz. natural chocolate graham crackers**
- 2 tbsp. unsalted butter or virgin coconut oil, melted**
- 2 tbsp. honey or pure coconut nectar**
- 1½ cups chocolate nonfat frozen yogurt, slightly softened**
- 1¼ cups vanilla or mocha nonfat frozen yogurt, slightly softened**

- ½ oz. semisweet chocolate, shaved with a vegetable peeler**
- 1½ tbsp. sliced almonds, toasted**
- ¼ tsp. flaky sea salt**

1. Preheat the oven to 350°. Coat a 9-inch nonstick pie pan or tart pan with a removable bottom with cooking spray.

2. In a food processor, pulse the crackers until coarsely ground. Add the butter and honey; process until finely ground. Press firmly onto

the sides and bottom of the pan. Bake until the crust sets, about 12 minutes.

Transfer the pan to a wire rack; let cool completely.

3. Spread the chocolate frozen yogurt evenly over the bottom of the cooled crust. Freeze until firm, about 1 hour. Spread the vanilla frozen yogurt evenly over the chocolate layer. Sprinkle with the shaved chocolate, almonds and salt. Freeze until firm, at least 1 hour or overnight.

SOUTHERN BBQ MENU DO'S AND DON'TS

If you're ordering your 'cue rather than making it, choose wisely with these tips.

MAINS

BUYER BEWARE

It may seem like a great buy, but the half barbecue chicken is double or triple the size of a healthy portion—and it clocks in at a whopping 900 calories.

BEST BET

Order a barbecue chicken sandwich. It's already portioned out and has all the satisfying flavor of the half bird—for 250 fewer calories.

SALADS

BUYER BEWARE

It's a safe bet that salads like macaroni and potato are loaded with calorie-rich dressings—just one cup of macaroni salad can cost you more than 500 calories.

BEST BET

Though creamy salads are tempting, go for slaw with a vinegar-based dressing—it's just 70 calories for a side order.

SIDES

BUYER BEWARE

When veggies are made "Southern style," you can count on extra calories. Sides like green beans and collards are usually simmered with fatty ham hocks.

BEST BET

Stick with simply prepared veggies, liked a baked sweet potato at just 160 calories or a cup of pickled vegetables at 140 calories.

DESSERTS

BUYER BEWARE

Pass on pies and cobblers. Yes, there's fruit, but the filling's loaded with sugar and the crust is full of fat. These treats have 500 calories or more per serving.

BEST BET

Order a scoop of your favorite ice cream. A typical 1/2-cup serving will only set you back around 140 calories.

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HE FIGHTS DIRTY *no matter how dirty* DIRTY IS.

NO MATTER WHERE THEY ARE, TOUGH MESSES DON'T STAND A CHANCE
WHEN MR. CLEAN'S MAGIC ERASER IS PART OF YOUR CLEAN ROUTINE.



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WHEN IT COMES
TO CLEAN THERE'S
ONLY ONE **Mr.**

Wet before use. A rinse is required for surfaces that
come in direct contact with food. Use as directed.

SCRATCH PAD

WE WENT TO COOKING SCHOOL SO YOU DON'T HAVE TO

RECIPE HACK

BACKYARD CLAMBAKE

No beach? No problem! Here's how chef Ben Ford builds a classic seafood feast on a grill.

SERVES 4 **PREP 20 MIN** **COOK 50 MIN**

- | | | | |
|---|------------------------------------|----|--|
| 2 | live lobsters (about 1½ lbs. each) | 5 | lbs. rockweed seaweed (see page 109 for ordering info) |
| 4 | medium artichokes | 9 | small potatoes |
| 4 | ears corn | 1 | lb. fresh Mexican chorizo links |
| 3 | sticks butter—1 softened, 2 melted | 12 | unpeeled, deveined jumbo shrimp, preferably head-on |
| 4 | sweet onions, peeled | 2¼ | lbs. littleneck clams, scrubbed |

1. Heat a charcoal or gas grill to high. Place the lobsters in the freezer for 20 minutes. Trim the artichoke stems and leaves; slice off the top inch. In a pot, steam artichokes in 1 inch boiling water until crisp-tender, 20 minutes.
2. Pull back the cornhusks and remove silk. Rub each cob with 2 tbsp. softened butter. Pull husks back up to cover corn; tie with kitchen twine.
3. Using a chef's knife, make two slits in the core end of the onions about a quarter way through, forming an X.

4. Lay half the seaweed on the top grill grate. Arrange the lobsters in the center of the seaweed, then surround with the artichokes, corn, onions, 8 potatoes and the chorizo links. Scatter the shrimp and clams on top; cover with the remaining seaweed. Place the remaining potato on top as a tester. Cover the clambake with the grill lid.
5. Cook until the tester potato is tender, about 30 minutes. Serve with the melted butter.



EQUIPMENT CHECK

FLAT-OUT GENIUS

"I use my chef's knife constantly, and not just the sharp part of the blade—the flat surface is super-useful, too."—JANET TAYLOR McCracken, TEST KITCHEN DIRECTOR

UPTOWN GIRL BURGERS **page 88**



- ⇒ **Make garlic paste** Sprinkle minced garlic with salt. Keeping the blade on the cutting board, angle the flat side toward the board to scrape the mixture back and forth until it forms a paste.
- ⇒ **Pop out pits** Press down on olives or cherries with the flat side of the knife. Out come the pits!
- ⇒ **Release flavors** Smash lemongrass or ginger with the heel of your hand against the blade.
- ⇒ **Crush spices** Crack peppercorns, cumin seeds and other spices into more palatable pieces.

INSIDE OUR TEST KITCHEN

INGREDIENT INTEL

TASTE THE TROPICS

Freshen up your fruit bowl with five exotic fruits that are cropping up on more and more supermarket shelves.

MEXICAN
FRUIT
SALAD
page 24



GUAVA

Meet it! This Latin American fruit tastes like a blend of pear and strawberry. Its skin can be yellow, green or purple, and its flesh yellow or red.

Eat it! Halve, seed and slice ripe, semisoft guavas for a snack or to bake into cakes or tarts.



DRAGON FRUIT

Meet it! The prickly fella from the American tropics has semifirm white flesh under its pink skin.

Eat it! Slice the kiwi-like insides and season with salt for a sweet-tart snack, or dice it and toss the fruit with salad greens.



PASSION FRUIT

Meet it! A purple, tangerine-size Brazilian beauty that's packed with jelly-like pulp studded with edible seeds.

Eat it! Shriveled skin indicates ripeness. Scoop the floral-tasting flesh into smoothies or whisk in dressings.



STAR FRUIT

Meet it! Similar in length to bell peppers, this Southeast Asian fruit has a sweet-tart, grassy flavor and firm texture.

Eat it! Its color turns from light green to yellow when ripe. Mix with cucumber and ginger in salsa.



PAPAYA

Meet it! The Central American fruit has melon-like orange flesh and a cluster of edible, peppery black seeds.

Eat it! Unripe papaya makes a tart, crisp salad, but it's best eaten ripe as a sweet and juicy treat.

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PANTRY POWER

CLEANUP CREW

Cooking or cleaning? These three common ingredients can be used for both!

- 1 WHITE VINEGAR** Dampen a paper towel with it to rub away water marks on stainless steel. You can also mix up a 50/50 water-and-vinegar combo to spray on windows to make them sparkle.
- 2 BAKING SODA** To remove odors from carpeting and rugs, sprinkle on some baking soda, let sit overnight, then vacuum it up the next day.
- 3 LEMON** Use the peel to rub off pesky price tags from glass or porcelain. The acidic juice can remove stains from laminate countertops or clean copper and brass (dip a halved lemon in salt and scrub).

KITCHEN COACH

SALAD SPA

Curious why some recipes ask you to pamper kale by massaging it? The hearty green can be tough when raw, which hardly makes it salad-friendly. To tenderize the leaves, remove the stems, then tear or chop the leaves as you like. Drizzle the kale with dressing, season with salt, then tap into your inner masseuse and give all the crinkly nooks and crannies a good rubdown, two fistfuls at a time. After a few minutes, you'll notice the leaves darkening and, much like you during a spa day, relaxing.



KALE
COBB
SALAD
page 64



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Cool it down!

Use these three tips (and a treat!) to help your pooch chill out this summer. BY JESSIE SHOLL

1. LET IT GROW

Don't shave Fido down, says Dr. Louise Murray, VP of the ASPCA Animal Hospital in NYC. A dog's coat helps keep his body temperature down through insulation and protects him from sunburn. Apply pet-safe sunscreen anywhere his fur is thin.

2. SHUN THE SUN

Animals can suffer from heatstroke, so consider how and when to let them play outside. Dr. Murray recommends being extra cautious between 10 A.M. and 2 P.M., when the sun is most intense. You can also set up a kiddie pool in your backyard and invite some local pups over for a pooch party!

3. FREEZE!

Frozen treats are a great way to help your dog cool down, says KC Theisen, director of Pet Care Issues at the Humane Society of the United States. Try our Pupsicles, *below*, or simply put kibble or wet food in an ice cube tray, top with water and pop it in the freezer.

Fruity Pupsicles

Divide 1 cup finely chopped fruit (no citrus, grapes or raisins) among eight 3-oz. paper cups. Pour in 2 cups fruit juice (again, nothing with citrus or grapes). Freeze 1 hour. Insert 6-inch bully sticks (easy-to-digest beef chews) into the center of each pop. Freeze until solid, about 3 more hours. Tear away paper. Makes 8.



Recipe reviewed by the ASPCA. Every pet is different, so please check with your vet to see if this recipe is suitable for your dog.



The Worsham family

ANOTHER DOG SAVED:

Jessie

3-year-old black Lab mix

Adopted by: Jennifer and Robert Worsham, from Faithful Friends Animal Society in Wilmington, DE (faithfulfriends.us)

Perfect match: "Since we have two daughters with autism, we were looking for a tolerant and kind dog," Jennifer says. Jessie was just that: mild-mannered and lovable with goofy ears and gentle eyes.

Pet therapy: "Our older daughter can get overstimulated by too much noise, and Jessie is superpatient with her. She'll just lie down for endless belly rubs," Jennifer says.

Just one of the girls: "Having a dog also helps my daughters socially," Jennifer explains. "My younger one likes to talk to other people about Jessie, and will sometimes ask if they want to pet her—which makes Jessie a very happy pup." —SARAH ZORN



PHOTOGRAPHY BY CARLI DAVIDSON

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Celebs tell us what they crave, we tell them what to cook!

Adrian Grenier

Fans of HBO's hit show Entourage have been waiting four years since the TV finale for the comedy to make its big-screen debut. Now that the cast is back with a movie this summer, we caught up with lead actor Adrian Grenier to see how he does out of the spotlight and behind the stove. BY JERYL BRUNNER



WHAT'S YOUR COOKING CRED?

WHAT KIND OF COOK ARE YOU?

I'd say I'm a decent cook with a solid imagination. I enjoy congregating with friends and family in the kitchen.

ANY FAVORITE INGREDIENTS? I eat a lot of red chard, eggs and quinoa.

ANYTHING YOU WON'T EAT? I don't have many restrictions, though I'm not Anthony Bourdain—level adventurous.

OK, MAKE OUR...

Green & Gold Quinoa Salad

INGREDIENTS: 1 cup quinoa • 2 tbsp. olive oil • 2 zucchini, quartered lengthwise and sliced crosswise • 1 bunch scallions, thinly sliced • 5 ears corn, kernels cut from cobs • ½ cup chopped flat-leaf parsley • 1 cup sliced almonds, toasted • lemon wedges

INSTRUCTIONS: Cook the quinoa according to package directions; let cool. In a large skillet, heat the oil over medium-high. Add the zucchini and scallions. Cook, stirring often, until the zucchini is crisp-tender, about 5 minutes; let cool. In a large bowl, toss the quinoa, zucchini mixture, corn and parsley; season. Cover and refrigerate up to 2 days. Before serving, toss in the almonds. Serve with the lemon wedges. Serves 4.

SO, HOW DID IT GO?



"I eat a lot of dishes with quinoa and this was definitely one of my favorites. It's a great salad and so simple to make!"

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